



## Sunday Menu

### NIBBLES

- Wholegrain mustard & local honey glazed sausages 5
- A sharing board of homemade focaccia, served with olives, balsamic vinegar & olive oil, garlic & smoked salt butter 9.50
- Herbes de Provence marinated Kalamata olives 4.50

### STARTERS

- Seasonal soup of the day with homemade roll 7.50
- Duo of game, pressed game terrine & duck liver parfait, served with rhubarb jam & homemade bread 8
- Local sausage & black pudding scotch egg with brown sauce 8
- Classic FBI prawn & avocado cocktail served with granary bread 8.50
- Lambton & Jackson salmon gravadlax, capers & local pinot noir pickled onions 8.50
- Red onion bhaji, curried cauliflower & a vegan mint raita 7.50

### MAINS

- Roast Sirloin of Beef with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and homemade gravy 17.50
- Roast pork loin with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and homemade gravy 17.50
- Roast Chicken Supreme with creamy mash and wild mushroom sauce 16
- Baked skate wing, lemon caper & herb butter sauce, served with broccoli & new potatoes 23.95
- Pie of the day with creamy mash & seasonal vegetables 16.85
- Sausage & Mash with seasonal Vegetables 15
- Classic fish & chips served with garden peas, lemon & tartare sauce 16.50
- Vegetable & spinach Massaman curry, served with basmati rice & poppadoms 14.95
- Hand carved off the bone ham, two eggs and homemade chips 15

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you  
 Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB  
 We only accept card payments. It's faster, more secure and COVID-safe for you and our team.

## **LITTLE ONES**

Mini Roast dinner 7.50

Chicken nuggets, chips and beans 6.50

Homemade fish fingers & chips served with peas 6.50

Mac and cheese 6.50

Mini ham, eggs & chips 6.50

Sausage & chips served with beans 6.50

## **DESSERTS**

Dark Chocolate Delice with Raspberry Sorbet 7.50

Vanilla Crème Brûlée 7.25

Sticky Toffee Pudding, Black Treacle Sauce & Vanilla Ice Cream 7.50

Cherry Bakewell Tart served with Crème Anglaise 7.50

Saffron Ice Cream & Sorbets 2.20 per scoop

Ice creams: Vanilla, Strawberry, Chocolate, Caramel, Rum & Raisin

Vegan Vanilla Ice Cream

Sorbets: Lemon, Blackcurrant, Raspberry & Prosecco

FBI Cheeseboard

A selection of speciality cheese 10

*Please ask your server for today's selection*

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