



BOOK NOW

SUNDAY MENU

Sundried tomato focaccia, garlic & rosemary oil 9.50

Brie & cranberry pigs 5

Herb de Provence marinated Kalamata olives 5

STARTERS

Our fresh soup of the day with homemade roll 7.95

Chilli chicken Bon Bons served on a mango, coriander & pomegranate salsa 8.25

Mushroom & thyme pate with homemade flatbread 7.50

Scallops served on butternut squash sauce with black pudding & pumpkin seeds 8.50

Honey whipped goat cheese,
ginger crumb with heritage tomatoes and herb oil dressing 7.95

MAINS

Roast Pork loin with roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding and homemade gravy 18.50

Roast Sirloin of Beef with roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding and homemade gravy 18.50

Roast Chicken Supreme with creamy mash and wild mushroom sauce 16.50

Pan fried salmon, served on garlic crushed new potatoes,
with broccoli & a creamy dill sauce 21.95

Pie of the day with creamy mash and seasonal vegetables 17.25

Burnham Banger sausage & mash with seasonal vegetables 15

Classic fish & chips served with garden peas, lemon and tartare sauce 16.95

Hand carved off the bone ham, two eggs and homemade chips 15

Vegan chilli meatballs, coconut rice, garlic coriander flatbread 14.95

Rigatoni pasta with a garlic mushroom & spinach white wine cream sauce 15.95

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.

A 10% service charge is included for parties over 8 people.

LITTLE ONES

Mini Roast dinner 7.50

Homemade chicken nuggets & chips served with beans 6.50

Homemade battered fish fingers & chips served with peas 6.50

Mac & cheese 6.50

Mini ham, eggs & chips 6.50

Burnham Banger sausage & chips served with beans 6.50

DESSERTS

Bread & butter pudding served with cream anglaise 7.95

Vanilla bean panna cotta, with dark chocolate mousse & a hazelnut crumb 7.50

Lemon meringue tart 7.95

Poached pear, vanilla ice cream served with a spiced syrup 7.25

Ice cream & sorbets

Ice creams, vanilla, strawberry, chocolate, caramel & rum and raisin,

Vegan vanilla Ice cream

Sorbet lemon, blackcurrant, raspberry, Gin & Tonic, Prosecco 2.20 per scoop

FBI cheeseboard

A selection of specialty cheese 11

Please ask your server for today's selection

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