



SUNDAY MENU

BOOK NOW

NIBBLES

Herbs de Provence marinated olives	£5.00
Selection of dipping breads with extra virgin olive oil & aged balsamic vinegar (G, M, S, Su)	£4.50
Goats cheese & red onion flatbread with herb butter (G, M, Su)	£8.00
Chinese style chicken wings with pomegranate & spring onion salad and a soy dipping sauce (G, S, Se)	£6.00
Honey mustard sausages (G, M, Mu)	£6.00
Garlic ciabatta (G,M) <i>add cheese +£1.00</i>	£5.00

STARTERS

Our homemade soup of the day with freshly baked ciabatta (G) GFA	£8.25
Salt and pepper squid with homemade aioli (G, E, Cr)	£8.95
Baked camembert with a honey walnut drizzle and dipping bread (G, M, S, N)	£8.95
Duck liver pâté with a black cherry compote and brioche toast (G, M, Su)	£8.50
Roasted butternut squash, stilton & walnut pincho topped with crispy sage leaves (G, M, N)	£8.25

MAINS

Roast sirloin of beef with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and gravy (G,M) GFA*	£19.95
Roast pork loin with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and gravy (G, M) GFA*	£18.95
Half roast chicken with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and gravy (G,M) GFA*	£18.95
Vegetarian nut roast with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding and gravy (G,M,S,N) GFA* <i>Vegan option available**</i>	£15.95
Homemade Pie of the day with creamy mash, vegetables and homemade gravy (G, M, Mu, Su) <i>Vegetarian option available</i> <i>Can be served with Sunday Roast accompaniments</i>	£17.95
Classic fish & chips served with garden peas, charred lemon and homemade tartare sauce (G, E, Mu, F, Su) GFA	£17.95
Hand carved glazed Wiltshire ham with two fried eggs & chips (E)	£16.50
Moroccan style vegetable tagine with toasted almond and chickpea cous cous (G, N, Su)	£16.50

Allergens: C – Celery, G – Gluten, Cr – Crustaceans, E – Egg, F – Fish, M – Milk, Mu – Mustard, Mo – Molluscs, N – Nuts, Se – Sesame, S – Soya, Su – Sulphites

GFA – Gluten-free option available

**Please note our cauliflower cheese contains gluten*

***Please note our Yorkshire pudding & cauliflower cheese cannot be made vegan*

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

Please note, we are a cashless pub.



SANDWICHES

Served on ciabatta, granary, white or gluten-free bread with salad and crisps

Prawn Marie Rose (G, E, Mu, Cr)	£8.50
Sausage & caramelised onion chutney (G, Su)	£7.50
Ham, cheese & pickle (G, M, Mu, Su)	£7.50
Fish finger & tartare sauce (G, E, F, Mu, Su)	£8.50
Tuna mayo (G, M, E, F)	£7.50
BLT – Bacon, lettuce & tomato (G, E)	£8.50
HLT - Hummus, lettuce & tomato (G, Su)	£7.00

SALADS

Garden salad (G, M, E, Mu, Cr)	£10.95
Mixed leaves, cucumber, red onion, tomatoes, croutons & house dressing served with your choice of topping: <i>Prawn Marie Rose, Honey roasted ham, Chicken, Tuna mayo, Mature cheddar</i>	

JACKET POTATOES

Served with a side salad & your choice of filling:

Cheese & baked beans (M)	£8.95
Chilli & cheese (M, Su)	£9.95
Prawn Marie Rose (E, Mu, Cr)	£10.95
Tuna mayo (E, F)	£9.95
Coleslaw	£8.00

LITTLE ONES

Mini roast dinner (G, M) GFA*	£8.50
Chicken goujons & chips served with beans (G, Su) GFA	£6.50
Homemade battered fish fingers & chips served with peas (G, F, Su) GFA	£8.00
Burnham Banger sausage & chips served with beans (G)	£7.25
Mini ham, eggs & chips (E)	£6.50
Mac & cheese (G, M)	£6.50

SIDES

Chips	£3.95
Onion Rings (G)	£3.95
Seasonal Vegetables	£3.95
Buttered New Potatoes (M)	£3.75
Garden Salad (Mu)	£3.50

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