

Sunday 1st February 2026

Nibbles

Bubble & squeak croquettes, bloody mary aioli £6

Garlic & herb bread, whipped butter £4.50

Salt & pepper squid, sriracha mayo £7

Starters

Ham hock & black pudding terrine, roasted bramley apple ketchup, crispy parsnip, cider poached apples, hot maple £11 (GF/DF)

Loch Duart salmon pastrami, Russian dressing, cornichons, rye crackers £12 (GF*/DF)

Spiced butternut squash & coconut soup, pickled raisins, barbers cheddar cheese & onion seed scone, whipped garlic butter £9 (GF*/DF*)

Spinach and ricotta tartlet, braised Roscoff onion, caramelised onion chutney, hazelnut dressing £10.50 (DF*/V)

Sunday Roasts

Sharing Board (minimum two people) £30 per person

*Peppered Cotley Estate Rump of Beef. Sticky beef brisket stuffed Yorkshire puddings
Slow roasted Pork belly, bramley apple & rhubarb sauce
Beechridge farm Chicken supreme, sausage & date stuffing
Buttered seasonal greens & carrots, braised red cabbage, root vegetable mash
Triple cheese mac n cheese, bacon & chive crumb
roasties & proper gravy*

Beechridge farm Chicken Breast, sausage & date stuffing, broccoli puree, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper gravy £23 (GF/DF*)*

Black peppered Cotley Estate Rump of Beef, roasted cauliflower puree, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire pudding & proper gravy £24 (GF/DF*)*

Sweet potato, roasted garlic & chestnut roast, crown prince squash, salsa verde, root vegetable mash, Cotley garden vegetables, braised red cabbage, roasties, Yorkshire Pudding & proper veggie gravy £20 (V, N)

Side of Triple cheese mac n cheese, bacon & chive crumb £5

From the sea

Beer battered haddock fillet, minted crushed peas, chunky chips, orange & fennel tartare sauce £18
(DF*)

Roasted Bream fillets, sauteed samphire, cornish new potatoes, blood orange & harissa butter £21