

SUNDAY

SMALL PLATES

Heritage mixed squash soup (vg)
fennel and cumin oil, thyme croutons

- 6

Roasted beetroot (vg)
figs, toasted walnuts, honey and sesame dressing

- 7.5

Smoked aubergine dip (v)
crumbled feta, pomegranate, seeded flatbread

- 7

Rainbow trout fishcake
pickled cucumber, lemon and caper aioli

- 8

Deep fried crispy squid
sriracha mayo

- 8

Ox cheek croquettes
celeriac and apple remoulade

- 7

Scottish smoked salmon
capers, pickled shallot, herbs

- 8.5

SHARERS

Cheesemongers board (v)
Baked somerset camembert, garlic and thyme, red onion marmalade, white toast

- 15

Roast trimmings sharer

Pork and apple stuffing, Pigs in blankets, cauliflower cheese, braised ox cheeks, roast potatoes, maple syrup glazed carrots, butternut squash puree, leeks, spring greens, Yorkshire pudding and gravy

- 23

ROASTS

All served with beef dripping roast potatoes, maple syrup glazed carrots, butternut squash puree, leeks, greens, Yorkshire pudding and gravy

Rump of Aberdeen Angus beef
Braised ox cheek

- 19

Rare breed pork belly
pork and apple stuffing, stewed apple

- 18

Rosemary and garlic half chicken
Pig in blanket

- 17

Truffled cauliflower cheese tart (vg)

- 16

Chef's Roast Trio

Angus beef rump, rosemary and garlic 1/4 chicken, slow cooked pork belly, braised ox cheek

- 22

MAINS

- --

Bishop's beef burger
Cheese, beer onions, iceberg, pickles, ketchup, mayo, fries

- 15

Game shortcrust pie
crushed winter roots, rainbow chard, gravy

- 15.5

Plant burger (vg)

vegan cheese, beer onions, iceberg, pickles, ketchup, mayo, fries

- 15

Beer battered cod

Triple cooked chips, mushy peas, tartare sauce

- 16

Pan fried rainbow trout

crushed winter roots, purple sprouting broccoli, shrimp butter

- 16



SIDES

- --

Nantwich cheddar cauliflower cheese

- 4

Cumberland pigs in blankets

- 5.5

Yorkshire pudding, ox cheek gravy

- 3.5

Nutbourn tomato and rocket salad
chilli and garlic oil

- 5

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Served from 12pm to 9pm