

# SAMPLE SUNDAY MENU

## STARTERS & SNACKS

organic chargrilled artisan breads & olives (V) (NF) (GFA) (DF)	12
soup of the day (GFA) (DF) (V) (VG) (NF) fresh toasted sourdough	7
crispy chilli beef (NF) (NFA) (GF)	8
cod goujons (NF) (DF) (GF) tartare sauce	8
garlic mushroom (GFA) (NF) (DFA) toasted artisan breads	7
lemon & pink pepper whitebait (NF) (GF) (DFA) tartare sauce	7

## OUR ROASTS

all served with crispy roast potatoes, yorkies, maple & thyme roasted parsnip, carrot, seasonal vegetables add cauliflower cheese for 4 ppl £6 or an extra slice of meat for £3/4	
Himalayan salt aged rump of beef (GFA) (DFA) (NF)	19
chicken breast, thigh & stuffing	17
pork belly (NF) (GFA) (DFA)	17
five bells nut roast	16

## MAINS

beer battered cornish haddock (GF) (V) (VGA) (NF) (DFA) chips, pea puree, tartare sauce	17
5 Bells beef burger (GFA) (NF) (DFA) brioche bun, fries	16
pan fried bream (GF) (NF) samphire, new potatoes, lemon & caper butter	21
crispy goats cheese burger (V) (NF) (GFA) (DFA) caramelised onion, skinny fries, house slaw	16
veggie chilli (NF) (DF) (GF) brown rice, coriander, spring onions	16
mushroom linguini creme fraiche, fresh herbs	16

## PUDDINGS

apple, cinnamon & oat crumble (NF) (GFA) (DFA) custard or ice cream	7
sticky toffee pudding (V) (NF) sticky toffee sauce & ice cream	7
Eton mess (GF) (NF) chantilly cream, meringue	7
affogato (DFA) (GF) (V) whipped cream, ice cream, espresso	5
"PX" (GF) (DFA) (V) (VGA) Chef's desert, ice cream, pedro ximenez	6
cheese & biscuits for two (V) (NF) cheddar, berkshire blue, somerset brie, chutney, grapes	11

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative