

# SAMPLE SUNDAY MENU

## STARTERS & SNACKS

organic chargrilled artisan breads & olives (V) (NF) (GFA) (DF) garlic butter	7
soup of the day (GFA) (DF) (V) (VG) (NF) fresh toasted sourdough	7
beer battered cauliflower (NF) (NFA) (GF) spring onions, chilli sauce	8
crispy halloumi bites (NF) (GF) chilli sauce	7
garlic mushroom (GFA) (NF) (DFA) toasted artisan breads	7
lemon & pink pepper whitebait (NF) (GF) (DFA) tartare sauce	7
smoked mackerel pate (NF) (GFA) crisp bread, pickles	7

## OUR ROASTS

all served with crispy roast potatoes, yorkies, maple & thyme roasted parsnip, carrot, seasonal vegetables add cauliflower cheese for 4ppl £6 or an extra slice of meat for £3/4	
Himalayan salt aged rump of beef (GFA) (DFA) (NF)	19
chicken breast, thigh & chestnut & cranberry stuffing	17
venison haunch (NF) (GFA) (DFA)	18
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
seared monkfish tail (GF) (NF) (DFA) brown shrimp butter, spinach, new potatoes	25
breaded tofu burger (V) (NF) (GFA) (DFA) skinny fries, house slaw	16
beer battered banana blossom (NF) (GF) (DF) chunky chips, tartare sauce, pea puree	16
mushroom linguini creme fraiche, fresh herbs	16

## PUDDINGS

apple & oat crumble (NF) (GFA) (DFA) custard or ice cream	7
sticky toffee pudding (V) (NF) sticky toffee sauce & ice cream	7
banoffee 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

cheddar, berkshire blue, somerset brie, chutney, grapes

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

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