## SUNDAY MENU

Our social section is ideal for a light snack, starter or great for sharing.

## **CROQUETTES**

Gloucester ham hock, red cheddar and leek (3) £7
Potato, gruyere and truffle v (3) £7
Jalapeno, cream cheese and mozzarella (3) v £7
Croquette of the day (check daily specials) (3) £7
Croquette roulette £18
9 mixed croquettes chosen by our chef

**SOCIAL PLATES** 

1 plate £9 | 3 plates £24

Crispy fried squid, lemon, chilli & tomato salsa, black garlic aioli Picked Devon crab and compressed watermelon, avocado, dynamite dressing, micro herbs gf Smoked Kentucky rubbed beef brisket tacos, spring onion, pink ginger, pickled cucumber, radish Grilled asparagus, white bean & artichoke puree, garlic chips, lemon and thyme dressing vg Whiskey barrel smoked chicken wings, house BBQ, honey jalapeno glaze gf "Cheese balls" indulgent fried mozzarella bocconcini's, cornflake coat, fresh basil pesto v Warm baked focaccia, garlic and chive butter, marinated olives, balsamic and oil v

## MAIN COURSE

Extra beef burger £5

All our main courses include a trip to our seasonal salad bar in our pantry

Haddock and traditional chips, hand chopped tartare sauce, pea puree, lemon £17.95

Aubergine parmigiana tortelloni, smoked almonds, baby mint and Maldon butter v £17.95

Green pea, asparagus, mascarpone and baby spinach risotto, herb salad, grana padano chips v £14.5

Add smoked chicken £4

Stroud salad, baby spinach, feta, avocado, candied pecans, quinoa, carrots, lime vinaigrette vg/gf £11.5

Add smoked chicken or vegan steak £4

Dry aged native breed 7oz beef burger, shed relish, cheddar, burger salad, skin on fries £16.95

Burger add ons

Smoked bacon I garlic roasted mushroom I extra cheese £1.5 each

Kentucky rubbed smoked brisket £4

**ROASTS** 

All our roasts come served with seasonal table veggies, dripping roasties and lots of Sunday gravy

Aged sirloin of Angus Beef, braised beef shin & shallot croquette, Yorkshire pudding £22.95

Roasted pork ribeye, smoked porchetta, crunchy crackling, Yorkshire pudding £21.95

Roasted supreme of free range chicken, traditional stuffing, bread sauce, Yorkshire pudding £21.95

Individual squash, mushroom, roasted garlic and onion wellington (served with vegan roasties and gravy) vg £17.95

## SIDES

Cauliflower and broccoli four cheese £6.5 Maple glazed pigs in blankets £7 Seasoned skin on fries vg £4.5 Traditional cut chunky chips vg £4.5 Garlic and aged cheddar potato gratin v £6 Roasted courgette, aubergine and red onion, chimmi churri dressing £5.5 Creamed spinach , crumb v £7

Fries upgrade £1.5
Truffle & Padano v/gf
Dutch (black garlic aioli & smoked paprika) v/gf