

# Sunday



## SMALL PLATES

<b>SMOKED HADDOCK &amp; DILL FISHCAKE</b>	<b>£6.50</b>
Pea puree, poached egg, hollandaise sauce	
<b>SEVERN &amp; WYE SMOKED SALMON</b>	<b>£8.50</b>
Caper, cornichon, gin cucumber, lemon gel, rye bread	
<b>SMASHED AVOCADO MUFFIN (GF)</b>	<b>£6.00</b>
Quinoa, tomatoes & poached eggs	
<b>CHICKEN, APRICOT &amp; TARRAGON TERRINE</b>	<b>£7.00</b>
Pickled beetroot, carrot, radish	
<b>HONEY &amp; THYME MARINATED BEETROOT (V GF)</b>	<b>£6.00</b>
Whipped goat's cheese, orange poached pear, candied walnuts	
<b>GRILLED ASPARAGUS (VG/GF)</b>	<b>£6.50</b>
Smoked sun blush tomato, Kalamata olives, basil, red onion, herb salad	
<b>BRITISH CHARCUTERIE BOARD TO SHARE</b>	<b>£16.00</b>
Cornish coppa, Suffolk sage & mustard salami, aged British serrano, marinated roasted vegetables, crisp breads, marinated olives	

## ROAST

Served with fat roasted potatoes, honey & thyme roasted beetroots, carrot & parsnips, house made gravy

<b>ROAST TOPSIDE OF RARE BREED NORTH YORKSHIRE BEEF</b>	<b>£16.00</b>
<b>ROASTED LEG OF NORFOLK LAMB</b>	<b>£16.00</b>
Homemade mint jelly	
<b>WILD MUSHROOM &amp; BUTTERNUT SQUASH WELLINGTON (V)</b>	<b>£13.00</b>
Vegetarian gravy	
<b>WHOLE ROASTED FREE-RANGE CHICKEN</b>	<b>£32.00</b>
Served family style to carve at the table, homemade bread sauce & chipolatas. Serves two-three.	

An optional 10% service charge will be added to all dining bills. 100% goes to the staff.

Some of our dishes contain nuts. Please let us know if you have any allergies.

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

## MAINS

<b>DEXTER BEER FED BEEF BURGER</b>	<b>£13.50</b>
Our signature bun, house relish, tomato, Swiss cheese, French fries	
<b>PAN ROAST FILLET OF SEA TROUT NIÇOISE (GF)</b>	<b>£13.50</b>
Green beans, red onions, sautéed new potatoes, soft boiled egg, black olive tapenade	
<b>CHICKEN, HAM &amp; LEEK PIE</b>	<b>£13.50</b>
Mustard mash potato, braised leeks	
<b>SUN BLUSHED TOMATO, PECAN &amp; ARTICHOKE FREGOLA SARDA (VG)</b>	<b>£10.50</b>
Rocket, salsa Verde	
<b>PAN SEARED POLLOCK (GF)</b>	<b>£14.00</b>
Chorizo, tomato & butterbean stew, goat's cheese	
<b>AVOCADO SALAD (V)</b>	<b>£9.50</b>
Feta, coriander, baby spinach, candied pecans, carrot, clementine & citrus dressing	
<i>Add grilled chicken for £4</i>	

## SIDES

<b>CAULIFLOWER CHEESE (V)</b>	<b>£4.00</b>
<b>BRAISED RED CABBAGE (VG GF)</b>	<b>£3.50</b>
<b>OUR SIGNATURE POTATO GRATIN (V)</b>	<b>£4.50</b>
<b>HONEY MUSTARD PIGS IN BLANKETS</b>	<b>£6.00</b>

## DESSERTS

<b>APPLE &amp; PLUM CRUMBLE (V)</b>	<b>£6.00</b>
Cardamom custard	
<b>EARL GREY TEA CRÈME BRÛLÉE (V)</b>	<b>£6.00</b>
Sweet biscuits	
<b>RHUBARB, ROSEHIP &amp; PISTACHIO PAVLOVA (V GF)</b>	<b>£6.00</b>
<b>WARM CHOCOLATE BROWNIE (V)</b>	<b>£6.00</b>
Toffee sauce, popcorn, salted maple ice cream	
<b>STRATFORD TOWNHOUSE CHEESE BOARD</b>	<b>£8.00</b>
Harrogate blue, Clara goat's cheese, Mrs Kirkham's Lancashire, crab apple gel, fresh apple, artisan crackers	
<b>ICE CREAM &amp; SORBET</b>	<b>ONE SCOOP £2.50</b>
Experience the taste & quality of	
Purbeck Ice Cream farm made in	
Dorset, entirely natural, additive free	
& distinctly different	
<i>Please ask your server for today's flavours</i>	