



BREAKFAST AT THE HIGH FIELD

The old proverb demands we eat breakfast like Kings (and Queens).

We serve the classics, alongside modern vegetarian favourites. Always the best quality - free-range bacon and sausages from Jimmy Butler's Blythburgh Farm, Clonakilty Black Pudding and artisan sourdough from Royal Warrant Holders. Start the day right!

BREAKFAST

Toasted Granola, Coconut Yoghurt, Blackberry Compote & Pecans 6.00 🍌

Dunkeld Smoked Salmon & Scrambled Eggs, Toasted Sourdough 9.25

Jimmy Butler's Sausage Patty, Free-range Egg & Cheese Brioche, Brown Sauce 7.00

Jimmy Butler's Bacon Bloomer 6.25

Add Free-range Egg 1.75

Eggs Benedict - English Muffin, Roast Ham, Free-range Poached Eggs & Hollandaise 9.50

American Pancakes, Maple Syrup, Crispy Bacon or Banana 7.50

Wild Mushrooms & Poached Eggs, Toasted Sourdough 8.75 v

Three Cheese Croque Madame, Free-range Ham & Fried Egg 10.50

Vegetarian Full English - Vegan Haggis, Spinach, Mushrooms & Tomatoes,

Baked Beans, Free-range Poached Eggs & Toasted Sourdough 12.50 v

Full English Breakfast - Jimmy Butler's Sausage & Bacon, Mushroom, Clonakilty Black Pudding,

Baked Beans, Tomatoes, Free-range Poached Eggs & Toasted Sourdough 13.00

Smashed Avocado, Free-range Poached Eggs, Spring Onion & Chilli on Toasted Sourdough 9.75 v

Dunkeld Smoked Salmon Royale, Free-range Poached Egg & Hollandaise 10.50

If you prefer gluten-free or dairy-free alternatives to our toast and butter, please ask.

SOFT DRINKS

Passion Fruit Spritz 6.00

Big Tom Virgin Bloody Mary 4.50

Fresh Orange Juice 3.00

Eager Pink Grapefruit Juice 2.80

Cracker Apple or Cranberry Juice 2.80

JARR Ginger Kombucha 4.00

Cawston Press - Cloudy Apple or Rhubarb 3.30

Frobishers - Pineapple or Cherry Juice 3.00

Frobishers - Apple & Mango or Orange & Passionfruit 3.30

STIFFENERS

Champagne Mimosa 9.00

Bloody Mary 8.75

Strawberry Bellini 7.50

Aperol Spritz 8.75

HOT DRINKS

Our speciality coffee is Union Hand-Roasted's Revelation blend of beans from small-scale co-operatives in Peru and Honduras.

Served with semi-skimmed milk. Swap dairy milk for soya or oat for 35p. Add flavoured syrup for 50p. Decaf tea and coffee also available.

Double Espresso 2.60

Americano, Cortado 3.30

Cappuccino, Flat White, Latte 3.40

Liqueur Coffee 7.00

Hot Chocolate 3.30

Luxury Hot Chocolate 3.70

A Pot of Proper Yorkshire Tea 3.00

A Pot of Twinings Tea 3.00

Earl Grey, Green Tea, Peppermint,

Lemon & Ginger, Chamomile & Honey, Spicy Chai

Fresh Mint Tea 2.75

v Vegetarian Ingredients 🍌 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. An optional 10% service is added to parties of six or more, all tips go to the team.



LUNCH AT THE HIGH FIELD



The pub's the best place to hide from winter's short days and long nights. Settle in for slow-cooked pork from Jimmy Butler, a warming venison shepherd's pie, or a board of British cheese. Gather with good friends, good cheer, and let us bring you the good stuff.

APÉRITIFS

Kir Royale 11.00
Champagne Piper-Heidsieck 10.50
Sloe Gin Fizz 10.00
Negroni 9.50

SMALL PLATES

Great for sharing over a drink while you decide.

Warm Artisan Ciabatta
Garlic Butter & Marmite Butter 5.75 
Marinated Olives, Feta & Garlic 4.50 
Tempura Courgette Fries, Truffle Dip 5.75 
Halloumi Fries, Bloody Mary Ketchup 7.00 
Harissa Chickpea & Dukkah Houmous, Flatbread 6.00 
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.75
Hoisin & Sesame Chicken Wings, Spring Onion & Chilli 6.95


STARTERS



Baked Somerset Camembert, Cranberry &
Herb Crumb, Croûtes 9.95 
Roast Parsnip Soup, Curried Cream & Ciabatta 7.25 
Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough 10.50
British Air-dried Pork, Celeriac Remoulade, Watercress 8.75
Spiced Aubergine, Coconut Yoghurt & Pomegranate 8.25 
Monkfish Tempura, Vietnamese Dipping Sauce,
Mooli & Pickled Ginger 11.75

MAINS


Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon,
Mushroom & Cider Sauce 19.95
Venison Shepherd's Pie, Cavolo Nero 22.00
Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries 18.75
Pan-fried Cod Fillet, Brown Butter, New Potatoes & Rocket 21.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.95
Fish & Chips - Haddock Fillet, Crunchy Batter,
Chips, Peas & Tartare Sauce 17.75
Shallot Tarte Tatin, Roast Beetroot,
Goats' Cheese & Walnuts 15.00 
Merrifield Duck Breast, Savoy Cabbage,
Pomme Purée & Green Peppercorn Sauce 28.00
Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage,
Peanuts & Nuoc Cham Dressing 14.50 
Add Crispy Duck or Halloumi Croutons  3.75
Add 3oz Fillet Medallion 7.50

GRILL





Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!
Steaks served with Chips & Rocket | Add Onion Rings 4.75 
Add Béarnaise or Peppercorn Sauce 2.50

8oz Rump Cap Steak 22.75
12oz Sirloin on the Bone 32.50
Fillet Steak Medallions, Brandy Peppercorn Sauce 31.00
Add extra 3oz Fillet Medallion 7.50
Aubrey's Double Cheeseburger, Burger Relish,
Butter Leaf & Fries 16.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese,
Tomato Relish & Fries 16.00 
Add Free-range Bacon 2.50 or Marmite Onions 1.50 

SANDWICHES *Add Chips or Soup 3.50*

Fish Goujon Brioche, Tartare Sauce & Butter Leaf 9.50
Grilled Cheese on Sourdough, Marmite Onions 8.95 
Salt Beef Brioche, Mustard Mayonnaise & Pickles 9.50

SIDES

Thick-cut Chips or Skinny Fries 4.50 
Roast Beetroot, Goats' Cheese & Walnuts 4.75 
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.25 
Truffle Mac & Cheese 4.75 
Sautéed Brussels Sprouts, Confit Shallots,
Maple-cured Ham 4.75

PUDS & BRITISH CHEESE

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 
Kirsch-soaked Cherries & White Chocolate Cheesecake 8.50 
Blackberry Trifle, Flaked Almonds 7.75 
Salted Caramel & Chocolate Tart,
Crème Fraîche & Honeycomb 9.25 
Jude's Ice Cream & Sorbet 7.00 
(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb,
Chocolate, Lemon or Mango Sorbet)
Mini Pud & Tea or Coffee 6.95
Chocolate Brownie or Smidgen of Cheese with your
choice of Tea or Coffee
Our cheese changes with the season & are all served ripe
& ready with Chutney, Apple & Peter's Yard Crackers
Choose from: Somerset Camembert  | Blanche Goats' 
Rollright | Rutland Red  | Cropwell Bishop Stilton 
All Five Cheeses 13.00 | Any Three Cheeses 8.50 |
Smidgen of Cheese 4.50

 **Vegetarian Ingredients**  **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. A 25p contribution from the superfood salad goes to The Bigger Peach, which raises funds to support good causes in our local communities. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.



WINTER AT THE HIGH FIELD



The pub's the best place to hide from winter's short days and long nights. Settle in for slow-cooked pork from Jimmy Butler, a warming venison shepherd's pie, or a board of British cheese. Gather with good friends, good cheer, and let us bring you the good stuff.

APÉRITIFS

Kir Royale 11.00
Champagne Piper-Heidsieck 10.50
Sloe Gin Fizz 10.00
Negroni 9.50

SMALL PLATES

Great for sharing over a drink while you decide.

Warm Artisan Ciabatta
Garlic Butter & Marmite Butter 5.75 
Marinated Olives, Feta & Garlic 4.50 
Tempura Courgette Fries, Truffle Dip 5.75 
Halloumi Fries, Bloody Mary Ketchup 7.00 
Harissa Chickpea & Dukkah Houmous, Flatbread 6.00 
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.75
Hoisin & Sesame Chicken Wings, Spring Onion & Chilli 6.95

STARTERS

Baked Somerset Camembert, Cranberry &
Herb Crumb, Croûtes 9.95 
Roast Parsnip Soup, Curried Cream & Ciabatta 7.25 
Garlic & Paprika King Prawns, Roast Tomatoes,
Toasted Sourdough 10.50
British Air-dried Pork, Celeriac Remoulade, Watercress 8.75
Spiced Aubergine, Coconut Yoghurt & Pomegranate 8.25 
Monkfish Tempura, Vietnamese Dipping Sauce,
Mooli & Pickled Ginger 11.75



MAINS

Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon,
Mushroom & Cider Sauce 19.95
Venison Shepherd's Pie, Cavolo Nero 22.00
Free-range Chicken Schnitzel, Garlic & Parsley Butter,
Rocket, Parmesan & Fries 18.75
Pan-fried Cod Fillet, Brown Butter, New Potatoes & Rocket 21.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 16.95
Shallot Tarte Tatin, Roast Beetroot,
Goats' Cheese & Walnuts 15.00 
Sesame-crusted Seabass, Ssamjang Potatoes & Pak Choi 19.50
Merrifield Duck Breast, Savoy Cabbage,
Pomme Purée & Green Peppercorn Sauce 28.00
Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage,
Peanuts & Nuoc Cham Dressing 14.50 
Add Crispy Duck or Halloumi Croutons  3.75
Add 30z Fillet Medallion 7.50


GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!

Steaks served with Chips & Rocket | Add Onion Rings 4.75 
Add Béarnaise or Peppercorn Sauce 2.50

8oz Rump Cap Steak 22.75
12oz Sirloin on the Bone 32.50
Fillet Steak Medallions, Brandy Peppercorn Sauce 31.00
Add extra 30z Fillet Medallion 7.50
Aubrey's Double Cheeseburger, Burger Relish,
Butter Leaf & Fries 16.00
Dirty Vegan Burger, Marmite Onions, Smoked Cheese,
Tomato Relish & Fries 16.00 
Add Free-range Bacon 2.50 or Marmite Onions 1.50 

SIDES

Thick-cut Chips or Skinny Fries 4.50 
Roast Beetroot, Goats' Cheese & Walnuts 4.75 
Green Salad, Soft Herbs, Toasted Seeds,
Chardonnay Vinaigrette 4.25 
Truffle Mac & Cheese 4.75 
Sautéed Brussels Sprouts, Confit Shallots,
Maple-cured Ham 4.75

PUDS & BRITISH CHEESE

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 
Kirsch-soaked Cherries & White Chocolate Cheesecake 8.50 
Blackberry Trifle, Flaked Almonds 7.75 
Salted Caramel & Chocolate Tart,
Crème Fraîche & Honeycomb 9.25 
Jude's Ice Cream & Sorbet 7.00 
(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb,
Chocolate, Lemon or Mango Sorbet)
Mini Pud & Tea or Coffee 6.95
Chocolate Brownie or Smidgen of Cheese with your choice
of Tea or Coffee
Our cheese changes with the season & are all served ripe
& ready with Chutney, Apple & Peter's Yard Crackers
Choose from:
Somerset Camembert 
Blanche Goats' 
Rollright
Rutland Red 
Cropwell Bishop Stilton 
All Five Cheeses 13.00 | Any Three Cheeses 8.50 |
Smidgen of Cheese 4.50

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THE HIGH FIELD

WINTER PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 🍴

Kirsch-soaked Cherries & White Chocolate Cheesecake 8.50 V

Blackberry Trifle, Flaked Almonds 7.75 V

Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 9.25 V

Jude's Ice Cream & Sorbet 7.00 V

(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb, Chocolate, Lemon or Mango Sorbet)

TOUCH OF SWEETNESS

Chocolate Brownie or Smidgen of Cheese & your choice of Tea or Coffee 6.95

BRITISH CHEESE

Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Peter's Yard Crackers

SOMERSET CAMEMBERT V

A British alternative to the famous French classic, creamy, rich and full of flavour - absolutely delicious.

BLANCHE GOATS' V

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017.

CROPWELL BISHOP STILTON V

From Nottinghamshire-based family cheesemakers, it's aged for up to 12 weeks and crafted using methods that have changed very little since the 17th century. Rich, tangy and perfect for the season.

RUTLAND RED V

Long Clawson are probably best known for their Stilton, but they also make the home county's famous red cheese using traditional methods. Matured for six months, it's crumbly, caramelised and all-round great!

ROLLRIGHT

Soft and buttery, similar to a Reblochon, made by David Jewett at Chedworth's Manor Farm.

All Five Cheeses 13.00

Any Three Cheeses 8.50

A Smidgen of Cheese 4.50

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THE HIGH FIELD

MARTINIS

Espresso Martini 10.25

Praline Martini 10.00

Passion Fruit Martini 10.50

French Martini 10.00

PUDS WINE, PORT & SHERRY

Monbazillac, Château le Fagé, France 7.60 / 125ml

Tanners LBV Port 5.60 / 75ml

Sandeman 20 Year Old Tawny Port 9.60 / 75ml

Pedro Ximenez Triana Hidalgo Sherry 8.70 / 75ml

ONE LAST GLASS

All served as 25ml measure unless otherwise stated

Diplomático Reserva Exclusiva Rum 5.30

Ron Agüere Caramel Rum 4.10

Disaronno Amaretto 4.00

Cazcabel Coffee Tequila 4.50

Château du Tariquet, VSOP Bas Armagnac 4.50

Remy Martin VSOP 4.60

Hennessy XO 10.60

Woodford Reserve 4.85

Talisker Single Malt 5.00

Dalwhinnie 15 Year Old Single Malt 5.00

Limoncello Qualità BT Superiore 5.35 / 50ml

Cotswolds Cream Liqueur 5.60 / 50ml

HOT DRINKS

Our speciality coffee is Union Hand-Roasted's Revelation blend of beans from small-scale co-operatives in Peru and Honduras. Served with semi-skimmed milk. Swap dairy milk for soya or oat for 35p. Add flavoured syrup for 50p. Decaf tea and coffee also available.

Double Espresso 2.60

Americano, Cortado 3.30

Cappuccino, Flat White, Latte 3.40

Liqueur Coffee 7.00

Hot Chocolate 3.30

Luxury Hot Chocolate 3.70

A Pot of Proper Yorkshire Tea 3.00

A Pot of Twinings Tea 3.00

Earl Grey, Green Tea, Peppermint,
Lemon & Ginger, Chamomile & Honey


Fresh Mint Tea 2.75


CHILDREN'S MENU

Don't forget you're also welcome to eat from our main menu - our Chefs are happy to make simpler versions of most dishes, or a half portion at half the price. Our ketchup is Rubies in The Rubble, which has none of the nasties compared to others, and you'll find no artificial ingredients in our soft drinks too!

STARTERS

Garlic Bread 5.75 

Houmous & Crunchy Vegetables 5.25 

Halloumi Fries & Rubies in the Rubble Ketchup 7.00 

Jimmy Butler's Honey Chipolatas & Crispy Onions 6.25

MAINS

Our chips are served unsalted, and all dishes are served with vegetables

Jimmy Butler's Sausage & Mash, Peas & Jug of Gravy 7.75


Fish & Chips, Peas or Beans 8.25

Aubrey Allen's Cheeseburger, Crunchy Vegetables & Fries 8.00

Free-range Grilled Chicken, Greens, Skinny Fries 8.25

Mac & Cheese & Crunchy Vegetables 7.50 

PUDDINGS

Vanilla Cheesecake & Honeycomb 4.75 

Chocolate Brownie & Vanilla Ice Cream 4.75 

Jude's Ice Cream or Sorbet Scoop 3.75 

(Madagascan Vanilla, Strawberry, Honeycomb, Chocolate, Lemon or Mango Sorbet)

SOFT DRINKS

Frobishers Juice 3.30

Apple & Mango or Orange & Passionfruit

Cawston Press 3.30

Cloudy Apple or Rhubarb

Orange or Apple Juice 2.30

 **Vegetarian Ingredients**  **Vegan Ingredients** Please note - some items may be cooked in multi-purpose fryers.

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SUNDAY BEST AT THE HIGH FIELD

We are serious about Sunday roasts, which is why you'll find at least three choices on our menu every week. Settle in for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork, or our delicious vegetarian wellington with all the glorious trimmings. It's an age-old favourite for a reason. Long may it reign.

SMALL PLATES

Warm Artisan Ciabatta, Garlic Butter & Marmite Butter 5.75 v
Marinated Olives, Feta & Garlic 4.50 v | Halloumi Fries, Bloody Mary Ketchup 7.00 v
Jimmy Butler's Honey Mustard Chipolatas & Crispy Shallots 6.75
Tempura Courgette Fries, Truffle Dip 5.75 v

STARTERS

Baked Somerset Camembert, Cranberry & Herb Crumb, Croûtes 9.95 v
Roast Parsnip Soup, Curried Cream & Ciabatta 7.25 🍴
Garlic & Paprika King Prawns, Roast Tomatoes, Toasted Sourdough 10.50
British Air-dried Pork, Celeriac Remoulade, Watercress 8.75

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Rump of Beef 20.00
Jimmy Butler's Free-range Pork & Crackling 19.00
Roast of the Day - Please Ask
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 17.00 v

MAKE THE MOST OF YOUR ROAST

To Share - Free-range Pork & Sage Stuffing 3.75 | Sage & Onion Stuffing 3.75 v
Cauliflower Cheese 6.00 v | Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.75

MAINS

Sesame-crusted Seabass, Ssamjang Potatoes & Pak Choi 19.50
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 16.00 🍴
Shallot Tarte Tatin, Roast Beetroot, Goats' Cheese & Walnuts 15.00 v
Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 32.50
Add Béarnaise or Peppercorn Sauce 2.50 | Onion Rings 4.75 🍴

SIDES

Thick-cut Chips or Skinny Fries 4.50 🍴 | Truffle Mac & Cheese 4.75 v

PUDS & BRITISH CHEESE

Bramley Apple Crumble & Custard 6.50 v
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 🍴
Kirsch-soaked Cherries & White Chocolate Cheesecake 8.50 v
Salted Caramel & Chocolate Tart, Crème Fraîche & Honeycomb 9.25 v
Jude's Ice Cream & Sorbet 7.00 v
(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb, Chocolate, Lemon or Mango Sorbet)
Our cheese changes with the season & are all served ripe & ready, with Chutney,
Apple & Peter's Yard Crackers
Somerset Camembert v | Blanche Goats' v | Rollright | Rutland Red v | Cropwell Bishop Stilton v
All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50
Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.95

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Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.



GLUTEN-FREE MENU

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

APÉRITIFS

Kir Royale 11.00 | Champagne Piper-Heidsieck 10.50 | Sloe Gin Fizz 10.00 | Negroni 9.50

SMALL PLATES

Great for sharing over a drink while you decide.

Harissa Chickpea & Dukkah Houmous, Gluten-free Toast 6.00 ✓

Marinated Olives, Feta & Garlic 4.50 ✓

STARTERS

Roast Parsnip Soup, Curried Cream & Gluten-free Toast 7.25 🌱

Baked Somerset Camembert & Crudités 9.95 ✓

Spiced Aubergine, Coconut Yoghurt & Pomegranate 8.25 🌱

Garlic & Paprika King Prawns, Roast Tomatoes, Gluten-free Toast 10.50

British Air-dried Pork, Celeriac Remoulade, Watercress 8.75

MAINS

Venison Shepherd's Pie, Cavolo Nero 22.00

Pan-fried Cod Fillet, Brown Butter, New Potatoes & Rocket 21.75

Merrifield Duck Breast, Savoy Cabbage, Pomme Purée & Green Peppercorn Sauce 28.00

Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage, Peanuts & Nuoc Cham Dressing 14.50 🌱

Slow-cooked Jimmy Butler's Pork, Buttered Mash, Bacon, Mushroom & Cider Sauce 19.95

GRILL

Enjoy British grass-fed beef from Aubrey Allen, 28 day dry-aged for incredible flavour. We only serve the best!

Steaks served with New Potatoes & Rocket

8oz Rump Cap Steak 22.75

12oz Sirloin on the Bone 32.50

Add Béarnaise or Peppercorn Sauce 2.50

SIDES

Roast Beetroot, Goats' Cheese & Walnuts 4.75 ✓

Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.75

Buttered New Potatoes 4.50 ✓

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.25 🌱

PUDS & BRITISH CHEESE

Blackberry Trifle, Flaked Almonds 7.75 ✓

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 🌱

Jude's Ice Cream & Sorbet 7.00 ✓

(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb, Chocolate, Lemon or Mango Sorbet)

Our British cheese changes with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast

Choose from: Somerset Camembert ✓ | Blanche Goats' ✓ | Rollright | Rutland Red ✓ | Cropwell Bishop Stilton ✓

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

✓ Vegetarian Ingredients 🌱 Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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GLUTEN-FREE SUNDAY BEST

As our kitchens and fryers contain gluten, and dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.

SMALL PLATES

Marinated Olives, Feta & Garlic 4.50 v

Harissa Chickpea & Dukkah Houmous, Gluten-free Toast 6.00 v

STARTERS

Roast Parsnip Soup, Curried Cream & Gluten-free Toast 7.25 🍲

Baked Somerset Camembert & Crudités 9.95 v

Garlic & Paprika King Prawns, Roast Tomatoes, Gluten-free Toast 10.50

British Air-dried Pork, Celeriac Remoulade, Watercress 8.75

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots & Jugs of Gravy

Aubrey Allen's Dry-aged Rump of Beef 20.00

Jimmy Butler's Free-range Pork & Crackling 19.00

Roast of the Day - Please Ask

MAINS

Sesame-crusted Seabass, Ssamjang Potatoes & Pak Choi 19.50

Vietnamese Noodle Salad, Edamame, Mooli & Pickled Red Cabbage, Peanuts & Nuoc Cham Dressing 14.50 🍲

Aubrey Allen's 12oz Sirloin on the Bone, New Potatoes & Rocket 32.50

Add Béarnaise or Peppercorn Sauce 2.50

PUDS & BRITISH CHEESE

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 8.00 🍲

Jude's Ice Cream & Sorbet 7.00 v

(Choose Three: Madagascan Vanilla, Strawberry, Honeycomb, Chocolate, Lemon or Mango Sorbet)

Our cheese changes with the season & are all served ripe & ready with Chutney, Apple & Gluten-free Toast

Somerset Camembert v | Blanche Goats' v | Rollright | Rutland Red v | Cropwell Bishop Stilton v

All Five Cheeses 13.00 | Any Three Cheeses 8.50 | Smidgen of Cheese 4.50

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