



Sunday Menu

Starters

Smoked salmon, on toasted focaccia with dill cream cheese and chef Mateusz's special pickles	9.5
Heritage Tomato salad, Aleppo pepper, strawberry vierge, whipped Feta V, GF	8.5
Ham hock terrine on toasted focaccia with micro coriander and homemade piccalilli	8.5

Roasts

Dry-aged rump of finest Derbyshire beef, roasties, Yorkshire pudding, pan gravy, seasonal veg GFOA	22
Veggie nut roast with gravy, roasties, Yorkshire pudding and seasonal veg VGOA	18
Braised lamb shoulder, roasties, Yorkshire pudding, pan gravy, seasonal veg GFOA	24
Chicken supreme roast, with stuffing, roasties, Yorkshire pudding, pan gravy, seasonal veg, GFOA	21
Side of home-made cauliflower cheese V/GF	5.5

Mains

Bhaji Burger VG, GFOA Curry ketchup, minted mayo, cowboy candy, vegan cheese, chips	17
Corn-fed chicken schnitzel Fried egg, caper & parsley brown butter & anchovies served with fries & dressed salad	20
Freshly caught native fish and chips GF Cornish market fish, nori & Heresy beer batter, crayfish tartare, mushy peas, chips	19
Beef burger GFOA Double smashburger, cheese, beef fat fried onions, pickles, cowboy candy, burger sauce, chips	17

Desserts

Sticky toffee pudding, caramel sauce, clotted cream V	9
Coconut panna cotta, English strawberries, white chocolate GF	8.5
Selection of homemade ice cream (ask server for flavours) 1 scoop £2, 2 scoop £3.5, 3 scoop £5	

GF – Gluten Free / VG – Vegan / V – Vegetarian / +OA – Option Available

Whilst all care is taken to avoid cross contamination, menu items may come into contact with gluten, egg, dairy, fish, sulphites, nuts, mustard and soya. Please make us aware of any allergens at the time of ordering.