

BUTLER'S SUNDAY MENU

Starters

Confit Heirloom Tomato Tart / 7.95

goats curd, balsamic, radicchio salad (v)

Home Made Soup of the Day / 6.75

with crusty bread* (v, gf)

Beetroot & Feta Salad / 8.95

with walnuts[†] and balsamic vinaigrette (v,gf)

Black Pudding / 8.95

warm salad of black pudding with apple, sauté new potatoes & poached egg with honey mustard dressing

Scottish Smoked Salmon / 11.50

with cream cheese, pink grapefruit, fennel, pink peppercorn dressing (gf)

*GF bread available on request

To Share:

Bread* & Olives with Oil & Balsamic / 6.50

Mains

Roast Rump Cap of Locally Reared Beef / 19.95

with Bovril gravy

Roasted Thyme Butter Chicken / 19.95

with thyme gravy

Roast Packington Pork Shoulder / 20.95

with apple & cider sauce

Roast Leg of Lamb / 21.95

with redcurrant & rosemary

**All roasts are served with Yorkshire pudding,
roast potatoes and fresh vegetables**

Gressingham Duck Breast / 21.50

served with pak choi, peach, turnip & red wine sauce (gf)

Pea, Mint and Broad Bean Risotto / 16.95

(v,gf)

8oz Fillet* / 28.95

8oz Rump* / 20.95

8oz Sirloin* / 23.95

served with a choice of potatoes:

home made chips, new potatoes or sauté (gf)

Sides :

New Potatoes (gf) / 3.75

Home Made Chips / 4.00

Mixed Salad (gf) / 3.75

Peas, Bacon & Onions (gf)/ 3.75

Vichyssoise Carrots (gf)/ 3.75

Creamed Leeks (gf)/ 3.75

Pepper Sauce (gf)/ 2.25

Blue Cheese Sauce(gf) / 2.25

Desserts

Home Made Cheesecake / 7.75

flavour of the week (v)

Summer Pudding / 7.75

with clotted cream ice cream (v)

Gooseberry Pannacotta / 7.75

with granola

Traditional Sherry Trifle / 7.75

with Crème Chantilly (v)

Ice Cream and PX / 7.75

vanilla ice cream* and a measure of PX sherry (v,gf)
(So good! No-one really understands until they try it!)

Chocolate Mousse[†] / 7.75

with hazelnut, caramel & macadamia (v)

Cheeseboard / 9.25

Cropwell Bishop, Ford Farm Cheddar, Somerset Brie,
grapes, and onion chutney

(gf) denotes gluten free, (v) denotes vegetarian, (ve) denotes vegan, [†]Contains nuts. All weights stated are approximate uncooked. .

^{††}Dishes contain lightly cooked or raw eggs. All dishes subject to availability.

All dishes may contain allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, fish, soya, molluscs, crustacean, lupin and sulphur dioxide/sulphites. Please ask a member of the team for any info. 15/07/26