BUTLER'S SUNDAY MENU

Starters

Home Made Soup of the Day / 6.95
with crusty bread* (v, gf)

Pickled Beetroot Salad / 8.95
with hazelnuts†, goats curd & croutons (v)

Chicken Liver Parfait / 8.95
with onion marmalade & toasted brioche*

Black Pudding / 9.25
warm salad of black pudding with apple, sauté new potatoes & poached egg with honey mustard dressing

Our Own Smoked Duck Salad / 9.75
autumn squash, chichory, toasted pumpkin seeds & red wine vinegerette (gf)

*GF bread available on request

To Share:

Bread* & Olives with Oil & Balsamic / 6.50

Mains

Roast Rump Cap of Locally Reared Beef / 21.50
with Bovril gravy

Roasted Thyme Butter Chicken / 20.50
with thyme gravy

Roast Packington Pork Loin /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

Beef Bourguignon / 20.50
with mashed potatoes & red wine sauce (gf)

Comte filled Gnocchi / 16.95
with pumpkin, wild mushrooms & sage (v)

8oz Fillet* / 32.95

8oz Flat Iron* / 22.95

8oz Sirloin* / 25.95

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
Braised Red Cabbage (gf)/ 3.75
Crushed Carrots, Suede & Squash (gf)/ 3.75
Creamed Leeks (gf)/ 3.75
Pepper Sauce (gf)/ 2.50
Blue Cheese Sauce(gf) / 2.50

Desserts

Home Made Basque Cheesecake / 7.95
salted caramel & ice cream (v)

Black Forest Coupe / 7.95
with Crème Chantilly (v)

Apple & Blackberry Steamed Pudding / 7.95
with vanilla custard (v)

Espresso & Caramel Pannacotta / 7.95

Tiramisu /7.95
with chocolate (v)

Ice Cream and PX / 7.95
vanilla ice cream* and a measure of PX sherry (v,gf)
(So good! No-one really understands until they try it!)

Cheeseboard / 9.50
Cropwell Bishop, Ford Farm Cheddar, Somerset Brie, grapes, and onion chutney (v)

*dairy free ice cream available on request

(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. 18/11/26