



2 Course £25.50 // 3 Course £32

SAMPLE MENU Please be aware that we change our menu regularly and we print them fresh daily so this exact menu is not guaranteed. This gives our chefs the opportunity to use the best of what our kitchen garden produces seasonally

Starters & Nibbles

- Creamy Mushroom Soup House bread, Butter (gfo, v, veo)
- Pork Belly Bites Crispy Crackling, Rhubarb Ketchup, Poached Rhubarb, Pickled Fennel (gf)
- Salt & Pepper Squid Micro Green Salad, Nam Jim Dressing (gfo)
- BBQ Wayfarer Ribs Honey BBQ Sauce
- Tandoori Chicken Wings Butter Chicken Sauce, Spiced Yogurt
- Chicken Liver Parfait Beetroot & Raspberry Gel, Red Onion Chutney, House bread (gfo)
- Halloumi Spring Rolls Wayfarer Honey, Wild Garlic Mayo (v)
- Marinated Olives House Dried Tomatoes, Wayfarer Sea Salt Foccacia, Wignall’s Farm Rapeseed Oil (v, veo, gfo)
- Roasted Garlic Butter Flatbread (veo)
- Roasted Garlic Butter & Cheese Flatbread (veo)
- Truffled Mushroom, Parmesan & Shallot Flatbread (veo)

Sunday Lunch

All our Sunday Roasts are served with Beef Dripping Roast Potatoes, Creamy Mashed Potato, Tenderstem, Honey Roasted Carrots, Carrot & Swede, Yorkshire Pudding & Gravy

- Slow Roasted Beef (gfo)
- Chicken Breast (gfo)
- Pork Belly (gfo)
- Nut Roast (veo)

Sunday Platter for Two (Supp £4pp) Topside of Beef, Chicken Breast & Pork Belly.
Served With Beef Dripping Roast Potatoes, Honey Roasted Carrot, Carrot & Swede, Mashed Potato, Tenderstem, Cauliflower Cheese, 2 Yorkshire Puddings & Jug of Gravy

Under 12’s Sunday Lunch Choose from Beef, Chicken, Pork Belly or Nut Roast **£12.00**

Something extra on the side

Yorkshire Pudding (v) 1.50	Seasonal Greens, Sea Salt & Garlic Butter (veo, gf) 4.00
Cauliflower Cheese (v) 5.00	Beef Dripping Roast Potatoes (vo, veo) 5.00
Creamy Mashed Potato (v) 4.50	Carrots (v, veo) 4.00
Chipolatas 4.00	

Mains

- 10oz Dry Aged Sirloin Steak (£10 Supp) Confit Shallots, Parmesan Truffle Fries, Tenderstem, Green Peppercorn Sauce (gfo)
- Problem Child Beer Battered Haddock Hand Cut Chips, Mushy Peas, Lemon, Tartare Sauce
- 6oz Gammon Steak Fried Egg, Black Pudding, Mushy Peas, Hand Cut Chips (gfo)
- Smash Burger Cheese, House Sauce, Bacon, Braised Onions, Lettuce, Skinny Fries, House Slaw (gfo, veo)
- Spicy Buffalo Chicken Burger Chicken Thigh, Ranch Dressing, Pickles, Skinny Fries & House Slaw
- Pan Fried Salmon Fillet Creamy Mash, Tenderstem, Cherry Tomatoes, Garlic Cream Sauce, Dill Oil, Pickled Lemon
- Braised Ox Cheek & Ale Pie Creamy Mash, Red Cabbage, Problem Child Gravy
- Seafood Linguine Bisque, Squid, Mussels, King Prawns, Confit Cherry Tomatoes
- Sausage & Nduja Ragu Tagliatelle Rocket, Parmesan Salad
- Chicken Ceasar Salad Smoked Pancetta, Parmesan, Garlic Croutons (gfo)
- Smoked Carrot, Orange & Halloumi Salad Mixed Leaves, Green Beans, Mustard Dressing, Chickpeas (gf, veo)

Hand Rolled Stonebaked Pizzas...

- Margarita Tomato Base, Mozzarella & Cheddar (v, veo) **12.00**
- Pepperoni Tomato Base, Mozzarella & Cheddar, Chilli jam, Chillis **14.00**
- Truffled Mushroom Tomato Base, Mozzarella & Cheddar (veo) **13.00**

Afters...

- Sticky Toffee Pudding Butterscotch Sauce, Honeycomb, Vanilla Ice Cream
- Chocolate Crèmeux Vanilla Ice Cream, Marinated Berries
- Cherry Chocolate Parfait Strawberry Gel, Tuille, Fruits of the Forrest Sorbet
- Greek Orange Filo Cake Whipped Cream, Fresh Orange Pieces
- Apple & Rhubarb Crumble Tart Vanilla Ice Cream & Custard
- Churros Sundae Chocolate Sauce, Sweet Cream, Ice Cream
- 3 Scoops of Mrs Dowson’s Ice Cream Vanilla, Strawberry, Chocolate, Rum & Raisin, White Chocolate, Biscoff, Raspberry Ripple, Mint Choc Chip, Salted Caramel, Vegan Chocolate, Vegan Vanilla, Fruits of the Forest Sorbet