

SUNDAY

STARTERS

Hummus, dukkah, flatbread	5.5
'Nduja croquettes (spicy sausage), aioli	5.5
Chicken liver parfait, onion marmalade, toast	6.5
Field mushroom soup, crème fraiche, parsley oil	5
Gem lettuce & avocado salad, parmesan, anchovy dressing	6.5
Oak smoked salmon, horseradish, capers, lemon	7

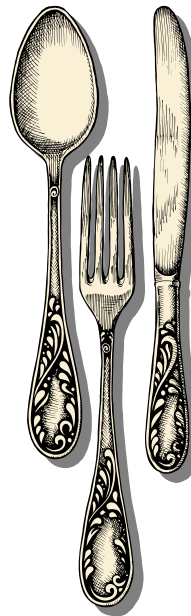
MAINS

Beer battered fish & chips, mushy peas, tartare sauce	12
Cauliflower & chickpea curry, coconut, lime, steamed rice	12
Old Spot pork & chorizo burger, bacon, pickled fennel	12.5
12hr lamb shoulder Shepherd's pie, roasted hispi cabbage	13.5

SIDES

Hispi cabbage	3	Skin on fries	2.5
Creamed potatoes	3	Gem, cherry tomato, shallot salad	4
Wild mushroom mac & cheese, brioche crumb	5	Tenderstem broccoli	3.5

The Case is Altered



ROASTS

All served with seasonal vegetables & roasties

Slow roast Old Spot Pork shoulder, crackling, apple sauce, Yorkshire pudding & gravy	15.5
Half roast Cotswold white chicken, bread sauce, chipolatas, Yorkshire pudding & gravy	15
Roast sirloin of Hereford beef, horseradish cream, Yorkshire pudding & gravy	16
Sweet potato & field mushroom Wellington, Yorkshire pudding & veggie gravy	12.5

Add cauliflower cheese £6 (serves 2-3 people)

DESSERTS

Sticky toffee pudding, vanilla ice cream, toffee sauce	5.5
Lemon posset, frozen raspberries, shortbread	5
Warm chocolate brownie, salted caramel ice cream	6.5
Selection of ice creams	5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A
MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU