

# RUNNING · HORSES ·

## *Sunday*

House Negroni  
£10.5

Glass of House Champagne  
£12.5 (125ml)

Bloody Mary  
£9.5

### *Starters*

Grilled Sourdough, Butter **V** £4

Marinated Olives **GF, VG** £5

Curried Carrot Soup, Caraway Oil & Bread **VG** £7.5

Whipped Cods Roe, Seaweed & Potato Crisps £7

Game Terrine, Celeriac, Pickled Walnut & Brioche £8.5

Beef Tartare, Cured Ox Heart & Egg Yolk £11

### *Mains*

Cheeseburger, Caramelised Onions, Sauce, Gherkins & Fries £16 (Add Bacon £2)

St Austell Mussels, Nduja, Sea Vegetables & Cider Cream £16 (Add Fries £3)

Pearl Barley, Wild Mushrooms, Cep & Walnut **N, VG** £16.5

### *Roasts*

Roast Sirloin, Sunday Gravy £24

Roast Chicken, Sunday Gravy £21.5

Roast Herbed Belly of Pork, Sunday Gravy £22

Mushroom & Butternut Squash Jalousie, Porcini & Madeira Gravy **V, VGA** £20

#### ***Roasts Garnished With:***

*Seasonal Vegetables, Roasted Onion, Roast Potatoes & Yorkshire Pudding*

### *Sides*

Potatoes:  
Chips (**VG**)  
or  
Fries (**VG**)  
**GF** £5

Shaved Cauliflower, Dill  
& Almond  
**N, VG** £6

Mixed Leaf  
Salad  
**GF, VG** £4.5

### *Desserts*

Bourbon & Chocolate Pudding, Milk Ice Cream £7.5

Earl Grey Pannacotta, Biscoff & Rhubarb **VG** £7.5

Brulé Rice Pudding, Pear Sorbet £7.5

Cheese Plate: Black Bomber, Tunworth & Stilton, Green Tomato Chutney £10

**V = VEGETARIAN | VG = VEGAN | VGA = VEGAN AVAILABLE | GF = GLUTEN FREE | DF = DAIRY FREE | N = NUTS**

*Please see your server for any dietary or allergen information. All dishes may contain traces of nuts.*

*12.5% optional service charge will be added to your bill.*