

# sunday daytime

## sharing & small plates

POTATO & ROSEMARY FLATBREAD Topped with grilled artichoke, red pepper, mozzarella, rocket & pesto V 7.5

SLOW-COOKED HAM HOCK & WOKEY HOLE MATURE CHEDDAR CROQUETTES Served with English mustard mayonnaise 9

BANG BANG FERMENTED CHILLI & YUZU CAULIFLOWER With coriander, sesame seeds & mandarin VG GF 6.9

## roasts

*served with roast potatoes, summer greens & British heritage carrots*

SWINGERS ROAST A selection of Hereford beef, Norfolk chicken & pork belly 23 for 1 | 38 for 2

TOPSIDE OF HEREFORD BEEF With Yorkshire pudding, homemade horseradish sauce & gravy 19.5

SLOW-ROAST ORCHARD FARM PORK BELLY With Yorkshire pudding, apple sauce & gravy 17.5

ROASTED SMOKED CELERIAC With olive oil, lemon & herb dressing VG 16.5

ROAST NORFOLK CHICKEN LEG STUFFED WITH MUSHROOM & TRUFFLE With Yorkshire pudding, bread sauce & gravy 16

## main

BEER-BATTERED FISH & THICK CUT CHIPS

Sustainably caught fish with thick cut chips, pea purée & homemade tartare sauce BIG KID 16

## buns

*all served in a brioche bun with rosemary salt fries*

*add bacon, cheese, jalapeños, fried egg 1.5*

PLANT-BASED MIAMI BURGER Vegan patty, bacon, smoked Applewood cheese, onion, relish & crispy onions VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER Breaded chicken breast with Coronation mango slaw, lettuce & tomato 15

HILL HOUSE FARM BEEF BURGER With cheddar, cos lettuce, tomato, sweet pickle, onion & house burger sauce 15.2

## sides

*add nduja ketchup GF 0.5*

TRUFFLE & PARMESAN FRIES GF 5.8

ROSEMARY SALT FRIES V GF 4.4

ROSEMARY SALT THICK CUT CHIPS V GF 4.4

WATERCRESS, FENNEL & RADISH Dressed with olive oil & lemon GF VG 4.5

## desserts

STICKY TOFFEE PUDDING Served with toffee sauce & vanilla ice cream V 7.5

CHOCOLATE BROWNIE & CHERRY ICE CREAM SUNDAE Topped with toasted almonds V 7.8