

GROUSE & ALE

SUNDAY LUNCH MENU

STARTERS

MIXED PIMENTO OLIVES (V)

marinated with sweet peppers, roasted garlic & cornichons 3.50

HAM HOCK & PEA TERRINE

own piccalilli & toasted sourdough 7.00

BASKET OF WHITEBAIT & SQUID RINGS

served with garlic aioli 6.50

HOME-MADE SOUP

freshly made with local produce and served with warm crusty bread 5.00

CRAYFISH & PRAWN SALAD

bisque dressing, parsley crème, cheese straw 7.00

TOASTED BREADS

with beef dripping butter 3.50

PÂTÉ IN A POT

made fresh every week, ask about this week's creation. Served with house pickles, toasted sourdough & chutney 7.00

WHOLE BAKED CAMEMBERT V

infused with garlic & rosemary, baked & served with a warm crusty baguette, olives & crudité 11.50

ROASTS

28-DAY AGED BEEF

Yorkshire pudding, creamed horseradish 13.50

ROASTED HERB COATED HALF CHICKEN

with stuffing 13.50

Roasts served with goose fat roasted potatoes, roasted parsnips, carrot & swede mash, greens & real gravy

SLOW ROAST LOIN OF PORK,

on the bone with apple sauce & crackling 13.50

CHILDREN'S ROAST

beef, chicken or pork with trimmings 7.00

MAINS

PAN FRIED SALMON FILLET

with white beans, charred asparagus, shaved fennel & soft herbs 14.50

GUINNESS BRAISED SHIN OF BEEF PIE

full shortcrust pastry pie with mash, steamed vegetables & gravy 12.00

FARMHOUSE PORK & BEEF SAUSAGES

creamy mash, rich sticky onion gravy, fried onion rings 12.00

BAKED LENTIL & BEAN COTTAGE PIE (V)

with a potato & parsnip mash topping, served with a side of mixed greens 12.50

CHILDREN'S MENU

Includes two of scoops of ice cream for dessert!

MINI ROAST

with all the trimmings 7.00

PROPER CHICKEN GOUJONS

coated in breadcrumbs & served with skinny chips & peas 6.50

HOME-MADE FISH FINGERS

skinny chips & peas 6.50

FARMHOUSE PORK & BEEF SAUSAGES

creamy mash, rich sticky onion gravy (without onions by request) 6.50

PENNE PASTA WITH TOMATO SAUCE (V)

topped with cheese 5.50

GAMMON HAM, LACEY'S FREE-RANGE EGG

skinny chips 6.50

DESSERTS

STICKY TOFFEE PUDDING,

caramel sauce & vanilla pod ice cream 6.00

WARM DOUBLE CHOCOLATE FUDGE CAKE

with pouring cream 6.00

CHEF'S CRÈME BRÛLÉE,

home-made shortbread biscuit 6.00

SUMMER CRUMBLE

seasonally filled crumble with a pot of proper English custard 6.00

Ask your server for today's filling

TARTE AU CITRON,

with a quenelle of Lacey's cream 6.00

TRIO OF ICE CREAMS

Beechdean Farmhouse dairy ice cream vanilla pod, Belgian chocolate, strawberry & clotted cream 5.00

KNICKERBOCKER GLORY

an imported New York classic, made famous in the UK in the '30s. Seasonal fruits, vanilla & strawberry ice cream, whipped cream, topped with a fruit coulis & served with a wafer fan 6.00

Add a liqueur for a "Boozy Glory" 2.50

ARTISAN BRITISH CHEESE PLATE 7.50

Taw Valley mature creamy Cheddar, Tuxford & Tebbutt Blue Stilton, Trevarrian Cornish Brie served with biscuits, Bara Brith cake, grapes and celery

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients
For groups of 6 or more, a discretionary service charge of 10% is added