"The quest to find the ultimate Sunday roast is fraught with below-par offerings. Not here, though – the mixed roast with beef, lamb and pork is world class"

THE

RUNNING MARE



ShortList Magazine

PUB, DINING & GARDEN

Sunday Lunch Menu

Homemade soup of the day	£5.95
Roast Sirloin of English beef, goose fat roast potatoes, Yorkshire pudding and seasonal vegetables	£15.95
Half a roast free range chicken, sausage meat, apricot and herb stuffing, goose fat roast potatoes and seasonal vegetables	£14.95
Roast leg of Devonshire lamb, goose fat roast potatoes and seasonal vegetables	£15.95
Roast loin of Suffolk pork, homemade apple sauce, crackling, goose fat roast potatoes and seasonal vegetables	£14.95
Mixed Roast - combination of beef, lamb and pork with goose fat roast potatoes seasonal vegetables, Yorkshire pudding, apple sauce and crackling	£16.95
Whole grilled lobster with garlic butter & skinny fries	£23.95
Salt & Pepper Fresh Squid with Salad & Sweet Chilli	£11.95
Moules Frites- steamed in a white wine, garlic & parsley cream sauce	£11.95
Breaded whole tail scampi with homemade tartare sauce, house salad & chips	£12.95
Artisan fish pie - salmon, cod, monkfish, smoked haddock & king prawns in a white wine & parsley cream sauce topped with cheddar & spring onion mash; green vegetable medley	£15.95
Chefs vegetarian Risotto of the week (Ask your server for details)	£10.95
Catch of the day (Ask your server for details)	

Menu only available Sunday 12pm till 5pm
For children 12 and under 'half roasts' are available @ £8.95

For table bookings call us on 01932 862 007.

All of our meat is traceable from farm to fork. Our fish is sourced from sustainable stocks

Please advise us of any food allergies and we will do our best to accommodate them