



## SUNDAY SESSIONS

*Food served 12 noon - 8pm*

### STARTERS

Soup of the day   fresh bread	£5.00
Ham hock terrine   fresh peas   pickled peach   marmalade on toast	£6.50
Garlic woodland mushrooms   sage & onion bread   truffle pesto	£6.00
Tumbo squid rings   seashore salad   aioli	£8.00
Atlantic prawn cocktail   pickled melon   granary bread	£7.50
Crispy Whitebait   Samphire   Bloody Mary Ketchup	£6.00

### MAINS

Roast topside of beef   Yorkshire pudding   seasonal veg   roast potatoes   gravy	£14.00
Roast leg of lamb   Yorkshire pudding   seasonal veg   roast potatoes   gravy	£16.00
Slow roast belly pork   Yorkshire pudding   seasonal veg   roast potatoes   gravy	£14.00
Root vegetable & smoked applewood wellington   Yorkshire pudding   seasonal veg   roast potatoes   veggie gravy	£13.50
Beer battered haddock   chips   mushy peas   tartare sauce	£13.00
Baked goats' cheese   raspberry & pistachio salad	£12.00
Hand pressed Stamford beef burger   salad   burger sauce   brioche bun   proper chips	£12.00
Hand pressed lamb burger   red cabbage   mint salsa   harissa ketchup   proper chips	£13.00
Welsh Dragon Footlong   Black Bomber   Crispy Onions   Mustard Mayo   Skinny Fires	£13.50

### DESSERTS

Strawberry & rose Eton mess	£6.50
Stamford tiramisu	£6.50
Apple & Rhubarb crumble   cinnamon ice cream	£6.50
Summer Fruits Pudding   yoghurt sorbet	£6.50
Chocolate brownie   vanilla ice cream   campfire marshmallows	£6.50