

ROast Men Charlecote Pheasant

#### Starters

Soup of the Day (V, VE, GFA)

Served with warm crusty bread and butter.

Garlic and Stilton Mushrooms (GFA) Creamy mushrooms atop toasted crumpets, finished with Stilton cheese.

Chicken Strips

£6.95

Golden-fried and served with

BBQ dipping sauce.

Salt and Pepper Squid

Lightly spiced, served with grilled lime and tartare sauce. £7.50 Cauliflower Wings (V, VE, GFA)

Crispy, plant-based bites tossed in Frank's RedHot sauce.

£7.50 Hummus Crostini (V, VE, GFA)

Crunchy crostini topped with hummus, sun-blushed tomatoes, Kalamata olives and extra virgin olive oil.

# Sunday Roasts

£18.95 | Upgrade to a Duo +£4 | Upgrade to a Trio +£5

Choose from:

Roast Sirloin of Beef (GFA)

Pork Loin with Salted Crackling (GFA)

Chef's Roast of the Day (GFA)

All roasts are served with a Yorkshire pudding, creamy mash, herb-roasted potatoes, roasted root vegetables, seasonal panache vegetables, sage and onion stuffing and a chipolata sausage.

Unlimited gravy and Yorkshire pudding top-up included.

# Sunday Mains

Pie of the Day

Served with champ mash, seasonal vegetables and rich red wine gravy.

£15.95

£6.50

Beer-Battered Fish & Chips (GFA)

Cod fillet with a choice of garden or mushy peas and homemade tartare sauce.

Beetroot & Butternut Squash

£17.95

£7.50

£7.50

Wellington (V)

£17.95

Served with chunky chips and vegetarian gravy.

Warm House Salad (GFA)

A comforting mix of sautéed potatoes, spinach, garlic, chorizo and crispy lardons. £15.95 8oz Sirloin Steak (GFA)

£21.95 Served with chunky chips and dressed salad leaf. Add Peppercorn Sauce £3.95 Charlecote Burger

Fruit Kebab

£17.95

6oz beef patty with American cheese, streaky bacon, sautéed onions and a fried egg

### Sides

£4.25

Cauliflower Cheese (V, GFA) Sage and Onion Stuffing Chipolata

Roast Potatoes (V, VE) Skin on Fries (V, VE, GFA) Chunky Chips (V, VE, GFA) Beer-Battered Onion Rings (V) Dressed Side Salad (V, VE)

#### esserts)

£7.95

Crumble of The Day (V)

Served with custard.

Sticky Toffee Pudding (V, GFA)

Classic dessert with rich butterscotch sauce and vanilla ice cream.

Raspberry Bakewell Tart (V, VE, GFA)

Served with custard.

Triple Chocolate Brownie (V)

Served warm with mint chocolate ice cream and dark chocolate drizzle.

Raspberry & White Chocolate Cheesecake (V)

A silky, tangy cheesecake with a crunchy biscuit base.

Trio of Ice Creams & Sorbets (V, VE, GFA)

Locally made - ask for today's flavours.

