

Inform staff of any allergies before placing your order. We cannot guarantee that any food items is completely free from traces of allergens, due to the risk of any cross contamination

Starters

Soup of the day £6.50 (V,VE,GFA) Served with warm crusty bread and butter	Cauliflower Wings £7.50 (GFA) Crispy, plant-based bites tossed in Frank’s Red-hot Sauce
Salt & Pepper Squid £7.50 Lightly spiced, served with grilled lime and tartar sauce	Chicken Strips £7.50 (GFA) Golden-fried and served with BBQ dripping sauce
Garlic & Stilton Mushrooms £6.95 (GFA) Creamy mushrooms atop toasted crumpets, finished with Stilton cheese	Hummus Crostini Crunchy crostini topped with hummus, sun blushed tomatoes, kalamanta olives and extra virgin olive oil

Sunday Roasts

£18.95 upgrade to a due +£4 upgrade to a trio +£5		
Choose from		
Roast Striploin 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

Vegan Nut Roast £12,95 (V, VE) 3 nut roast, served with roast potato, seasonal greens, vegetarian gravy	Beer-Battered Fish & Chips £17.95 (GFA) Cod fillet with a choice of garden or mushy peas and homemade tartare sauce
Pie of the Day £15.95 Served with champ mash, seasonal vegetables and rich red wine gravy	Sausage & Champ Mash £15.95 Served with a rich onion gravy Vegetarian option available
Charlecote Burger £17.95 6oz beef patty with American cheese, streaky bacon and sauteed onions	8oz Sirloin Steak £21.95 (GFA) Served with chunky chips and dressed side salad Add peppercorn sauce £3.95

Sides £4.25

Beer-Battered Onion Rings (V)	Skin on Fries (V, VE, GFA)	Chunky Chips (V, VE, GFA)
Coleslaw (V, VE)	Dressed Side Salad (V,VE)	Cauliflower Cheese (V, GFA)

Desserts £7.95

Chocolate Brownie Trio (v) Served warm with mint chocolate ice-cream	Sticky Toffee Pudding (v) classic dessert with a rich butterscotch sauce
Winterberry Crumble Served with warm custard	Lemon Tart With clotted cream
White Chocolate & Raspberry Cheesecake	Trio of ice-cream & sorbet (v,VE)