



## While You Wait

- Padron Peppers, spiced sea salt (ve, gf) 5.25**  
**Green Olives, chillies, red peppers & sliced mushrooms (ve, gf) 4.95**  
**Warm Olive & Basil Focaccia, goats cheese butter (v) 5.25**  
 **Colchester Oyster, mignonette or bloody mary dressing (gf) 3.95 / Half Dozen 19**   
\*consuming raw oysters may increase your risk of foodborne illness  
**Tamworth Pork Crackling, rendlesham apple sauce (gf) 5.75**

## Small Plates

- Potted Chicken Liver & Wild Mushroom Pâté, chutney & baby pickles (gfa) 9.25**  
**Haggis, Neeps & Tatties Croquettes, roasted shallot coulis, wholegrain mustard aioli 8.95**  
**Burrata Mozzarella, heritage tomatoes, grilled courgette, basil & white truffle oil (v, gf) 9.50**  
**Deshelled Mussels in a West Country Cider & Cream Sauce, chargrilled sourdough 9.75**  
**Prawn Cocktail, crinkle cut cucumber, vine tomato, tajin & toasts (gfa) 10.25**  
**Spicy Fried Pheasant, rémoulade sauce & baby pickles 9.50**  
**Sriracha Tempura Fried Greens, sweet chilli dipping sauce (ve) 8.75**

## Chargrill

- 226g Rump Steak, a specially prepared, flavoursome cut (gf) 26**  
**340g Sirloin Steak on The Bone, an award-winning cut from our butcher (gf) 31**  
**340g Centre Cut Ribeye Steak, marbled & full of flavour, best served pittsburgh medium-rare (gf) 33**  
*'our rump, sirloin & ribeye steaks are locally reared & dry-aged for a superior flavour, served with dressed watercress & beef dripping chips'*  
**283g Red Leicester Cheeseburger & Fries, dry-cured bacon & veal jus dip 18.50**  
**Meat Liquors • Burgundy & Veal Jus, Peppercorn & Béarnaise (gf) 3.50**

## Sunday Large Plates

- Roast Sirloin of Beef, thyme salted roasties, greens, yorkshire pudding & veal jus (gfa) 22**  
**Roast Sirloin of Pork & Crackling, thyme salted roasties, greens, yorkshire pudding & pan jus (gfa) 20**  
**Roast Chicken Supreme & Stuffing, thyme salted roasties, greens, yorkshire pudding & pan jus (gfa) 21**  
**Pan-Roasted Fillet of Salmon, asparagus, broad bean & roasted garlic risotto (gf, va) 24**  
**Cropwell Bishop Caesar Salad, crumbled stilton, croutons, anchovies, soft-boiled egg & bacon (gfa) 14**  
*'add Chargrilled Chicken or blushing picanha steak for £4'*  
**Roasted Vegetable, Basil & Goats Cheese Tart, nutty romesco sauce, wild roquette & potatoes (v, vga) 18**  
**Fish & Chips by The Knight, local beer batter, drivers pickled onions & mushy peas 18**  
**Chicken, Leek & Ham Pie, garlic & chive mashed potato, greens & chicken jus 18**

## Sides Dishes

- Cauliflower Cheese, three cheeses, parsley & black truffle (v) 5.25**  
**Herby New Potatoes, goats cheese butter (gf, v) 4.35**  
**Green Beans, nutty romesco sauce (gf, ve) 4.35**  
**Roman Fries, pecorino cheese, parsley & black truffle oil (gf, v) 5.25**  
**Wild Roquette Salad, pecorino cheese, sun blushed tomatoes & sticky balsamic (gf, v) 4.35**