



Sunday Lunch

Starters

- Soup of the day, fresh bread & butter £5.95 (G, C, D, SD, V)
Asparagus & soft poached hen's egg, roasted heritage tomatoes & dressed leaves £6.95 (E, M, SD)
Crispy calamari, tartar sauce, lemon £6.95 (MO, E, SD, G, D, M)
Goat's cheese & tarragon croquette, roasted red pepper ketchup & toasted pine nuts £6.95 (V, D, G, E, SD, N)
Chicken liver paté, garlic & thyme infused butter, toasted bread £6.95 (D, G, SD)
Potted mackerel with a horseradish crème fraîche, toasted treacle & sunflower seed sourdough £7.95 (F, D, SD, G, N)

Mains

- Roast butternut squash & chick pea tagine, giant saffron cous cous, toasted almonds, preserved lemons & charred flat bread £12.50 (VG, N, G, SD)
Smoked haddock & Pea risotto, crispy poached egg & smoked bacon £15.95 (G, F, D, E)
Maple roasted sweet potato, apple & nutmeg quinoa, spiced sunflower seeds, rocket & feta £12.95 (SD, D, V, GF)
Chicken supreme, Gavroche potato, wild mushroom and black truffle sauce £15.95 (D, SD, M)
Beer battered cod, chips mushy peas & tartar sauce £14.95 (F, SD, G, D, E, M)
Add homemade 'chips shop curry' sauce £2.50 (M, G, SD)
Partridge burger, two cheddar cheeseburgers, toasted bap, chips, onion rings and kaleslaw £15.95 (G, D, SD, E, M)
Seabass, asparagus, spiced pink grapefruit, salad, new potatoes £16.95 (F, SD, GF, D)

The Partridge Sunday Roast

- All our roast are served with garlic & thyme roasted potatoes, roasted carrots & buttered greens, slow cooked red cabbage, homemade Yorkshire puddings and beef stock gravy (D, SD, E, C, G)
Grass fed Welsh roast beef £15.95
Welsh leg of lamb £16.95
Spiced tomato & butterbean stew, chilli & coriander dumplings, crispy kale & mint oil £13.95 (G, C, VG)

Sides

- Cauliflower cheese £3.95 (D, G, M)
Toasted garlic flatbread £2.95 (G, V, D)
Homemade fat chips £3.50 (SD)
Skin on fries £2.95 (SD)
Buttered greens £3.50 (D, V)
Dressed mixed Salad £3.50 (SD, VG)
Battered onion rings £2.95 (G)

The following key will help you to identify what ingredients are present in our dishes

C - Celery Cr - Crustaceans D - Dairy F - Fish E - Eggs SD - Sulphur Dioxide G - Gluten Vg - Suitable for Vegans
S - Soya MO - Molluscs P - Peanuts M - Mustard G - Gluten SS - Sesame seeds V - Suitable for vegetarians

Desserts

Home-made sticky toffee pudding, with vanilla ice cream £6.95 (SD, G, E, D, V)
Crème brûlée £6.95 (D, G, E, V)
Chocolate tart with blood orange ice cream £6.95 (G, SD, D, E)
Three scoops of Butterons ice cream - strawberry, chocolate, vanilla £6.95 (D, E, G)
Dark chocolate pot, orange essence gel & basil sugar £6.00 (VG, S)
The Partridge cheese board, chutney, biscuits & wafers £8.95 (D, G, SD, C)

Espresso single or double	£2.55/ £3.45
Americano	£2.85
Cappuccino	£2.95
Café latte	£2.85
Flat white	£2.95
Mocha	£3.20
Hot chocolate	£3.50
Liqueur coffee	£6.00
Selection of teas & infusions	£2.50

Children's Menu

Mains

Mini roast dinner £7.95 (D, SD, G, E, C)
Battered fish, chips, mushy peas £5.95 (F, G, D, E)
Cheeseburger, fries & peas £5.95 (G, D, E, M)
Crispy chicken bites, fries & peas £5.95 (G, D, E)
Tomato cheese pasta & garlic bread £5.95 (G, D)

Something Sweet

Chocolate tart with vanilla ice cream £4.95 (G, D, E, SD)
Homemade sticky toffee pudding with ice cream £4.95 (G, D, E)
Two scoops of Buttermilk ice cream - strawberry, chocolate, vanilla £3.95 (D, E)



Please provide your details for our track and trace system by scanning this QR code.

We recognise that some of our guests have specific dietary and allergy needs. Please ask a member of our team before ordering and they will be happy to advise you and answer any questions.

On busy days food may be subject to a short wait and therefore we appreciate your patience and hope you appreciate that quality and efficient service is always our priority.