



# Sunday Lunch

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## Starters

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- Soup of the day, warm bread and butter (G,D,C) £5.95  
Confit beetroot, goat butter, honey, dill (D,SD) £6.95  
Crispy calamari with black garlic aioli (MO,SD,E) £6.95  
Goat's cheese bonbon, squash puree, sticky walnuts, beetroot crisp (D,G,E,N,SD) £6.95  
Chicken liver and brandy pâté, cobbler and date chutney, toasted sourdough (G,D,SD) £6.95  
Potted mackerel, horseradish crème fraîche, toasted treacle & sunflower seed sourdough (F, D, SD, G, N) £6.95
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## Mains

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- Tagine, tortilla crisp basket, pomegranate, parsley, coriander couscous (VG, G, SD, N) £14.95  
Beer battered cod, chips, mushy peas, tartar sauce, lemon (F, SD, G, D, E) £14.95  
The Partridge burger, house relish, dill pickle, onion rings, fries, maple & buttermilk slaw £14.95 (G, D, SD, E)  
Pan seared salmon, French style pea & chorizo broth, creamed potatoes (F, D, M, G, SD) £16.95  
Crisp Jerusalem artichoke, blood orange, feta salad (D, SD) £12.95
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## The Partridge Sunday Roast

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All our roasts are served with garlic & thyme roasted potatoes, roasted root vegetables & buttered greens, slow cooked red cabbage, homemade Yorkshire puddings and beef stock gravy (D, SD, G, E, C, G)

- Grass fed Welsh sirloin of roast beef £16.95  
Welsh leg of lamb £16.95  
Baked black truffle, mustard, brie & mushroom wellington (M, E, G, D, C, N, SD) £13
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## Sides & Sauces

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| Truffle & parmesan fries (D) £4.50                                | Twice cooked fat chips (VG) £3.50               |
| Beer Battered onion rings (D, G, SD) £2.95                        | Steamed new season greens (VG) £2.95            |
| Blackened tender stem broccoli, Romanesco sauce (VG, SD, N, C) £4 | Feta, pomegranate & arugula salad (D, SD) £3.25 |

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

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## Desserts

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Sticky toffee pudding, vanilla ice cream (SD, G, E, D) £6.95  
Rhubarb and ginger crumble tart, vanilla bean custard (G,D,E,SD) £6.95  
Coffee chocolate delice, salted caramel, walnut (E,D,SD,N) £6.50  
Chocolate pot, dried raspberry, grenadine gel (SD)VG £5.95  
Selection of Buttermilk locally made ice cream 3 scoops (D, E, G can be made GF) £6.95  
Partridge cheese board, chutney, black pepper oatcakes (D, G, SD, C) £8.95

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

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## Children's Menu

### Mains

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Cheeseburger, fries, beans (G, D, E) £5.95  
Fish fingers, fries, beans (F, G, D) £5.95  
Chargrilled chicken, fries, garden peas (D) £5.95  
Mac and cheese, toasted garlic ciabatta (G, D, E) £5.95

### Something Sweet

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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)

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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.