



Sunday Lunch @ Cox's Yard

Small plates

Soup of the day, sourdough, salted butter [v GF available] £5.25

Beetroot Panna Cotta, beetroot carpaccio, salted fried walnuts [v GF] £6.95

Chicken & Chorizo Scotch Egg, saffron aioli, watercress £6.95

Pressed Pulled Ham Terrine, home-made piccalilli, Brioche [GF available] £6.95

Pimms Cured Salmon, cucumber jellies, minted mascarpone, citrus reduction [GF] £8.95

Roasts

28 day aged roast sirloin of beef, watercress, Yorkshire pudding £15.95 [GF Available] ©

Roast leg of lamb, rosemary, redcurrant £16.50 [GF Available] ☺

11 hour slow roast pork, rhubarb sauce £13.95 [GF Available] ©

Roast half spatchcock chicken, chipolatas, bread sauce £13.95 [GF Available] ©

Sharing Roasts

£44.00 per person (minimum of 2 people sharing)

Whole spatchcock chicken, watercress, chipolatas, bread sauce [GF Available]

Mixed meat roast, lamb, beef, pork, chicken [GF Available]

All roasts are served with Yorkshire pudding, duck fat roast potatoes, red wine gravy, roasted carrots & parsnips, buttered greens, baked cauliflower cheese

We are proud to cook from fresh and do so as quickly as quality allows.

GF dish does not contain gluten (or can be modified to be so) V dishes are vegetarian.

Wheat and nuts are in daily use in our kitchen. All weights are approximate and are taken prior to cooking.

VAT is included at the current rate. For parties of 7 or more a discretionary 10% service charge will be added.

Food allergies & intolerances: before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.

© dishes are available in child's portions.

Large plates

Primavera Risotto, broad beans, peas, spinach, asparagus, lemon mascarpone [V] £12.95 ☺

Seafood Linguine, king prawns, squid, mussels, cherry tomatoes, chilli, garlic & parsley £15.00 ☺

Fish & chips, beer battered cod, mushy peas, lemon & lime tartar sauce, chips £12.95 ☺

Superfood salad, quinoa, sweet potato, kale, broccoli, pomegranate, apple balsamic [V] £12.95

add: prawn cocktail bites £4.50 add: garlic & lemon chicken breast £4.50 add: breaded brie £4.50
add: popcorn squid £4.50 add: seared steak. £4.50

Seared Salmon Fillet, crushed pink fir potatoes, samphire grass, warm truffle Hollandaise [GF] £15.95 ☺

Southern Fried Poussin, bbq beans, corn muffin, red-slaw, chips £16.95 ☺

The grill		Upgrade to Sweet Potato Fries	£1.00
Dexter burger with Cheese & Bacon	£14.95	8oz Fillet steak	GF £24.95
Dexter burger with Mac & Cheese	£16.95	10oz Ribeye steak	GF £20.95
Dexter burger with BBQ Pulled Pork	£16.95	10oz Dry-aged Sirloin steak	GF £21.95
All burgers have two beer fed Dexter Cattle burgers, black bun cheddar cheese, smoked bacon, lettuce, tomato, mustard mayo, slaw & chips		25oz Dry Aged Cote de Boeuf	GF £50.00
Buffalo Chicken Burger	£14.95	All steaks are served with grilled plum tomato, roasted field mushroom, watercress & chips	
Frank's "Hot" sauce, hash browns & blue cheese ranch		Sauces: Green Peppercorn, Béarnaise or Blue Cheese	£2.50
All our Burgers can be served in a Gluten Free Bun		Add: Popcorn Squid or Breaded Brie	£4.50

Puddings

Chocolate Brownie Burger & chips, doughnuts, chocolate brownie, kiwifruit, mango £9.50

Mango & Passion Fruit Eton Mess, meringue, whipped cream, passion fruit, mango gel £5.50

Lemon Posset, orange shortbread & raspberries. [V GF available] £5.50

Blueberry Bakewell, blueberry compote, clotted cream £5.50

Warm Waffle, white chocolate gelato, balsamic & mint strawberries £5.50

Gelato, selection of gelato with chocolate cookies [GF available] £4.50

Cheese board, farmhouse cheeses, artisan bread, chutney, crackers & celery [GF available] £7.95