

..... SUNDAY MENU

2 COURSES £35 | 3 COURSES £40

APPETIZERS

Charcuterie Board (For 2)

Prosciutto, Coppa, Salami, Mixed Olives,
Toasted Focaccia, Whipped Butter,
Taramasalata, House Pickles, Black
Bomber, Colston Bassett Stilton 18.00

Duck Liver Parfait

Hazelnut Granola, Caramelised Red
Onion Chutney, Toasted Bread (N)

Prawn Cocktail

Atlantic Coldwater Prawns, Gem
Lettuce, Marie Rose, Crevette
Prawns, Pickled Cucumber,
Smoked Paprika (GF) (DF)

Heritage Beetroot

Glazed Beetroot, Smoked Yoghurt,
Gorgonzola, Hazelnut Granola, Raspberry
Balsamic Glaze (V)(GFA)

Massaman Crab On Toast

Massaman Rarebit, White Crab, Leek
Yoghurt, Pickled Chilli

ROASTS

Treacle Glazed Rump of Beef

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Apricot Stuffed Pork Belly

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Pan Roasted Chicken

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy (GFA)

Savoury Bread & Butter Pudding

Roast Potatoes, Pomme Purée,
Seasonal Greens, Honey Roasted
Carrot, Yorkshire Pudding, Savoury
Gravy (V)(GFA)

Signature 3 Meat Roast

Rump Cap, Pork Belly, Chicken Breast, Roast
Potatoes, Pomme Purée, Seasonal Greens,
Honey Roasted Carrot, Yorkshire Pudding,
Bone Marrow Gravy
4.00 Supplement (GFA)

Puttanesca Tagliolini

Tagliolini Pasta, Capers, Kalamata
Olives, Puttanesca Sauce, Aged
Parmesan (V)

Add Salmon 3.00 Supplement

24oz Sirloin On The Bone (To Share)

Roast Potatoes, Pomme Purée, Seasonal
Greens, Honey Roasted Carrot, Yorkshire
Pudding, Bone Marrow Gravy
16.00 Supplement (GFA)

Chicken Caesar Salad

Romaine Lettuce, Sourdough Croutons,
Crispy Pancetta, Caesar Dressing, Aged
Parmesan (GFA)

Dry Aged Bone Marrow Beef Burger

Tomato & Chilli Jam, Smoked Applewood
Cheddar, Truffle Mayonnaise, Toasted
Brioche, Koffman Fries

CHOOSE YOUR SIDES

Roast Potatoes 5.00 (GF)(DF)

Cauliflower Cheese 5.00

Whipped Mash Potatoes 5.00 (GF)

Koffman Fries 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Tom Browns Hispi Cabbage | 'Nduja Butter Sauce, Crispy Leaves 6.00

DESSERTS

Dark Chocolate Delice

Black Sesame Brittle,
Pistachio Crumb, Miso Ice
Cream (N)

Eton Mess

Chantilly Cream, Mango
Salsa, Basil Meringue,
Strawberry Sorbet, English
Strawberries (V)

Dark Chocolate Mousse

Dulce De Leche, Olive Oil,
Orange, Maldon Salt (V)

Sticky Toffee Pudding

Miso Toffee Sauce, Salted
Caramel Fudge, Clotted
Cream Ice Cream (V)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.