

..... **SUNDAY MENU**

1 COURSE £28 | 2 COURSES £35

3 COURSES £42

APPETIZERS

Marseille Bouillabaisse

Mussels, Prawns, Cod, Aioli, Lobster
Bisque, Little Brunette Bakery
Baguette (GFA)

Carrot & Cumin Soup

Chickpea & Chilli Oil (V)(GFA)

Salmon & Dill Fishcake

Samphire, Hollandaise

Feta Tartlet

Marinated Tomato, Olive Crumb, Pickled
Shallot, Basil Oil (V)

**Cured Salami, Prosciutto &
Kalamata Olive Board**

(DF)(GF)

ROASTS

Treacle Glazed Rump of Beef

Roast Potatoes, Seasonal Greens, Carrot
& Swede Mash, Yorkshire Pudding, Bone
Marrow Gravy (GFA)

Pan Roasted Chicken Breast

Roast Potatoes, Seasonal Greens, Carrot &
Swede Mash, Yorkshire Pudding, Bone
Marrow Gravy (GFA)

Signature 3 Meat Roast

Rump Cap, Pork Belly, Chicken Breast, Roast
Potatoes, Seasonal Greens, Carrot & Swede
Mash, Yorkshire Pudding, Bone Marrow Gravy
2.00 Supplement (GFA)

Trout Vadouvan Curry

Samphire, Spinach, Mussels, Saffron
Potatoes, Vadouvan Curry Sauce (GF)

Beef Wellington

Roast Potatoes, Seasonal Greens, Carrot & Swede
Mash, Yorkshire Pudding, Bone Marrow Gravy
10.00 Supplement

Savoury Bread & Butter Pudding

Roast Potatoes, Seasonal Greens,
Carrot & Swede Mash, Yorkshire
Pudding, Savoury Gravy (V)(GFA)

SHARING MAINS

All sharers are for two and are individually priced

16oz Ribeye

Served With, Roast Potatoes, Seasonal Greens,
Carrot & Swede Mash, Yorkshire Pudding, Bone
Marrow Gravy (GFA) 80.00 *Recommended For Two*

CHOOSE YOUR SIDES

Roast Potatoes 5.00 Add Parmesan 2.00 (GF)(DF)

Cauliflower Cheese 5.00

Mash Potato 5.00 (GF)

Charred Hispi Leek Rarebit, Plum Mustarda 7.00

DESSERTS

‘Banoffee Pie’

Banana & Hazelnut Parfait, Salted
Caramel Coffee Ganache,
Caramelised Banana, Raspberry (N)
(V)(GF)

**Chefs Selection of 4 British
Cheeses**

Served With Quince Gel, Grapes,
Tomato & Chilli Chutney, Artisan
Crackers (GFA)

White Chocolate Pavlova

White Chocolate Cremeux,
Elderflower Gel, English
Strawberries, Sorbet (GF)(N)

Sticky Toffee Pudding

Toffee Sauce, Salted
Caramel Fudge, Clotted
Cream Ice Cream(N)(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.



KIDS MENU



MAINS

Kids Roast - Chicken Breast Or Beef

Roast Potatoes, Pomme Purée, Seasonal Greens, Honey Roasted Carrot, Yorkshire Pudding, Bone Marrow Gravy (GFA) 10.00

Sausage & Mash

Served with Buttered Greens and Gravy
8.00

Tomato & Basil Pasta

Served with Parmesan Cheese (DFA) 6.00

DESSERTS

Sticky Toffee Pudding

Served with Vanilla Ice Cream (V) 5.00

Chocolate Brownie

Served with Vanilla Ice Cream (V) 5.00