SUNDAY MENU

1 COURSE £28 | 2 COURSES £35
3 COURSES £42

APPETIZERS

Beef Carpaccio
Chimichurri Dressing, Truffle Mayonnaise, Sourdough Crackers, Aged Parmesan (GFA)(DFA)

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

Salmon & Dill Fishcake
Poached Egg, Samphire, Hollandaise

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)

Cod Vadouvan Curry
Samphire, Spinach, New Potatoes, Vadouvan Curry Sauce (GF)

Beef Wellington
Roast Potatoes, Seasonal Greens, Carrot & Swede Mash, Yorkshire Pudding, Bone Marrow Gravy 7.00 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

Beef Wellington
Served With , Roast Potatoes, Seasonal Greens, Carrot & Swede Mash, Yorkshire Pudding, Cauliflower Cheese, Bone Marrow Gravy (GFA) 70.00
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 Plum Miso Glaze, Plum Ketchup 7.00

DESSERTS

Dark Chocolate Cremeux
Salted Caramel Coffee Ganache, Blackberries, Sesame Tuille, Clotted Cream Ice Cream (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