
SUNDAY MENU

2 COURSE £30

3 COURSE £35

SUNDAY 12 - 7PM

Starters

PARSNIP SOUP (V)

Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons

CHICKEN LIVER PARFAIT

Spice plum & orange chutney, brioche

SMOKED HADDOCK & SALMON

CROQUETTE

Taramasalata, chimichurri

ROAST PORK BELLY

Salsa verde, harissa ketchup, crispy crackling

BURRATA & BEETROOT CARPACCIO (V)

Candied walnuts

HARISSA HUMMUS (V)

Crispy chickpeas, sesame, lemon oil, grilled flat bread

Mains

ROAST BEEF SIRLOIN

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens, Yorkshire pudding

ROAST CHICKEN

Carrot & swede, honey roast parsnips, duck fat roast potatoes, panache greens, Yorkshire pudding

CELARIAC, MUSHROOM & SPINACH

WELLINGTON (V)

Vegetable jus

IBERICO PORK FILLET

Red pepper sauce, chimichurri, patatas bravas

SEA BREAM

Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho

BURGER WITH MAPLE BACON

Smoked cheddar, burger relish, fries

Sides

TRUFFLE & CHIVE CREAMED POTATOES **4.5**

TRIPLE COOKED CHIPS **5**

PARMESAN & TRUFFLE FRIES **6.5**

HONEY ROAST CUMIN SPICED CARROTS **5**

CAESAR SALAD **7**

Crispy crouton, anchovies, parmesan

BAKED CREAMY GARLIC MUSHROOMS **5**

Desserts

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

BAILEYS CREME BRULEE

Raspberries, shortbread

THE GRAND TIRAMISU

Chocolate sauce

CHEESE & BISCUITS (£5 supplement)

Fig chutney, artisan biscuits, pickled grapes

Please inform a member of team if you have any allergies, intolerances or dietary requirements. We will be happy to advise which dishes are suitable, but we cannot guarantee the absence of traces of nuts and other allergens.
A 10% discretionary service charge is added to all bills.