



Sunday Lunch

2-course £30 • 3-course £37

Oysters £4 each (GF)

STARTER

Soup of the Day, toasted sourdough (V) (GF)

Ham Croquettes, saffron mayonnaise

Chicken Liver Parfait, red onion chutney puree, toasted homemade bread

Crab Cakes, lobster bisque, spinach

Garlic & Chilli Prawns, homemade toasted bread

MAIN

Roast Beef Rump

Roast Chicken

Porchetta, rolled pork leg with pancetta & chestnut stuffing

Served with roast potatoes, roasted roots, red cabbage, seasonal greens, Yorkshire pudding

***Add a cauliflower cheese for the table to share (serves 2/3 people)** £5

Asian Inspired Seabass, glass noodles, pho, crispy glass noodles

Fish Pie, seasonal greens

Wild Mushroom & Truffle Risotto, parmesan, rocket (GF) (V)

DESSERT

Sticky toffee pudding fudge sauce, vanilla ice cream (GF)

White chocolate cheesecake, gooseberry compote, sesame tuille

Caramelised banana & rum tart, fudge sauce

Ice cream or sorbet(v), selection of home churned ice cream & sorbet, shortbread

THIS IS A SAMPLE MENU – ALL DISHES SUBJECT TO MARKET AVAILABILITY

All fish may contain bones.

*CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Please inform your server if you have any allergies or dietary requirements

A discretionary service charge of 10% will be added to your bill, this is shared between all the staff