



SUNDAY LUNCH MENU. 2 COURSES - £19. 3 COURSES - £24

BAR SNACKS

Crispy Calamari, Confit Garlic Aioli – £6.5

Smoked Pork Croquette, Rhubarb Sauce, Pistachios – £6.5

Halloumi Fries, Saffron Aioli (V) - £5

Mini Battered Cod Strips, Tartar Sauce - £4

Homemade Focaccia Bread, Olive Oil, Balsamic (V) - £4

STARTERS

English Pea & Mint Soup, Cream Cheese, Chive Oil, Lavash Bread (chilled or hot) (V) (GF*)

Pan Seared Scallops, Blood Orange Dressing, Baby Beets, Samphire, Pancetta (GF)

Charred Heirloom Tomato & Apricot Salad. Mozzarella, Toasted Almonds (V) (GF) (starter or main size)

MAINS

Roasted Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (GF*)

Roasted Rump of Lamb, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese (GF*)

Roast Chicken, Red Wine Jus, Yorkshire Pudding, Roast Potatoes, Vegetables, Cauliflower Cheese (GF*)

Traditional Fish & Chips, Minted Green Peas, Tartar Sauce

Charred Seabass, Basil Crushed Potatoes, Wilted Baby Gem, Vanilla Veloute Foam (GF)

Oven Roasted Cauliflower Curry, Crispy Kale, Rice, Roasted Hazelnuts, Raisins (V) (DF)

British Rare Breed Beef Burger, Smoked Bacon, Cheddar, Balsamic Onion Chutney, Triple Cooked Chips

DESSERTS

Warm Sticky Toffee Pudding, Salted Toffee Sauce, Muscovado Tuile, Vanilla Ice Cream

Mint Chocolate Frozen Mousse, Chocolate Ganache, Chocolate Sponge (GF*)

Poached Pears, Rum Bubba Cake, Vanilla Ice Cream, Cobnut Crumb

Macerated British Strawberries, Elderflower, Creme Fraiche Mousse, Crumble (GF*)