



Sunday menu

2 COURSES £23 | 3 COURSES £27

Starters

SOUP

FISH GOUJONS TARTARE SAUCE

TOMATO BRUSCHETTA * TOASTED SOURDOUGH | BALSAMIC REDUCTION

PATE TOAST | PICKLES | CHUTNEY

CAULIFLOWER POPCORN * HARISSA MAYO

Mains

FISH & CHIPS CRUSHED PEAS | TARTARE SAUCE

PESTO RISOTTO * BROAD BEANS | VEGAN FETA | PINE NUTS

ROAST BEEF

BRAISED LAMB NECK FILLET (£1 SUPPLEMENT)

ROAST CHICKEN BREAST

MUSHROOM WELLINGTON *

ROAST POTATOES | MASH | ROAST CARROTS & PARSNIPS | SPRING GREENS | YORKSHIRE PUDDING | GRAVY

Sides

HONEY & SOY PIGS IN BLANKETS 4

PANCETTA PEAS 4

CAULIFLOWER CHEESE 5

Desserts

LEMON POSSET ITALIAN MERINGUE | CARAMELISED WHITE CHOCOLATE

STICKY TOFFEE PUDDING VANILLA ICE-CREAM OR CUSTARD

GIN & TONIC CAKE * LIME & YUZU SORBET

RHUBARB SORBET * GINGER NUT CRUMB | GINGER SYRUP

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE