

Sunday Menu

Appetisers

Homemade dips served with sea salt and olive oil croutons **£4 each**

Choose from:

- Pickled red pepper
- Black olive tapenade
- Basil pesto
- Aubergine caviar
- Balsamic courgettes

Homemade breads olive oil, balsamic and butter **£4**

Nocellara Olives **£4**

Starters

Cured and smoked halibut, truffle mustard crust, white onion & Parmesan velouté **£8.50**

Chicken and hazelnut terrine with grilled sourdough **£8.50**

Warm Autumn salad with heritage carrots, roasted salsify, roasted pumpkin, white beans, radish and kale (VE) **£8**

Squash soup with Parmesan scones (V) **£7**

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Our dish descriptions may not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering.

Mains

Grilled salmon, 'Nduja, linguine, crab and broccoli	£18
Butter poached cod loin, Jerusalem artichoke, smoked mayonnaise, pickled Japanese mushroom and mushroom broth	£19
Haddock and chips with crushed peas	£16
Caesar salad with pickled anchovies, served with grilled chicken or salmon	£14.50
Baby artichokes, Chantenay carrots, gnocchi and carrot sauce (V)	£13
Grilled Hispi cabbage, bubble and squeak, roasted onion puree (VE)	£16

Steaks, Burgers and Pies

Pie of the day with buttered peas and mash	£16
Cheese and potato pie with mixed greens (V)	£15
Slow cooked lamb shoulder pie (for two) with celeriac and Girolle mushrooms, buttered peas and mash	£32
8oz beef burger <i>Topped with Gruyere cheese & sweet caramelised onion jam, served with fries</i>	£16
Buttermilk chicken burger <i>Topped with spicy mayonnaise & Asian coleslaw, served with sweet potato fries</i> <i>(contains sesame seeds)</i>	£16

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Roast Dinners

All of our roast dinners are served with both roast and mashed potatoes, seasonal vegetables, Yorkshire pudding and gravy.

Topside of beef	£18
Roast belly pork	£16
50oz Ribeye on the bone (tomahawk) for two <i>(served medium rare, including the bone)</i>	£75
Chateaubriand for two <i>Served with triple cooked chips and Café de Paris butter</i>	£80

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