



SUNDAY ROAST

2 COURSES £29 | 3 COURSES £35

SNACKS

marinated olives 6

bread tin, olive oil, balsamic 6

whipped houmous, crunchy chickpeas, burnt butter & bread 9

chorizo croquettes 9

half dozen rock oysters 26

STARTERS

parsnip & pear soup, focaccia croutons

baked beetroot, vegan feta, hazelnut, pumpkin pesto

bresaola, smoked scamorza cheese, winter leaf

whisky cured salmon, sauce gribiche, crispy shallot

duck liver parfait, black cherry, brioche

MAINS

slow roast pork belly, yorkshire pudding 21

roast top rump of beef, yorkshire pudding 23

half roast chicken, yorkshire pudding 22

pan seared trout, new potatoes, gravlax sauce 24

pan fried gnocchi, wild mushroom, cavolo nero 19

FOR THE TABLE

roasted new potatoes, cauliflower cheese, bacon carrots, buttered cabbage, unlimited gravy

SWEET

cherry and chocolate black forest sundae

truffle brie, honey, crackers

apple and cinnamon crumble, vanilla ice cream

lemon meringue pie

espresso martini tiramisu