

SUNDAY LUNCH MENU

Homemade Sourdough, Salted Butter £6 | Marinated Olives £5.50 | Bacon & Cheddar Croquettes £6.50 | Salt Cod & Parsley Bites £6.50 | Charcuterie Board £16 | Baked Camembert, Red Onion Marmalade, Sourdough £16

TO START

Lemon & Garlic Hummus, pomegranate, mint, toasted focaccia - £8

Confit Chicken & Bacon Terrine, BBQ sweetcorn, crispy chicken skin, sherry vinegar, popcorn - £8.5

Crispy Chicken Wings, chilli, sesame, onions - £9

Grilled Asparagus, garlic & tahini yoghurt, almonds, pomegranate - £9

Hot Smoked Salmon Salad, dill, cucumber, lemon - £9/18

Tempura King Prawns, sriracha mayonnaise, charred lime, coriander - £9.50

MAINS

Roast Sirloin Of Beef, roast potatoes, carrot, parsnip, creamed cabbage, kale - £23

Roast Supreme Of Chicken, roast potatoes, carrot, parsnip, creamed cabbage, kale - £20

Salt-Baked Celeriac, roast potatoes, carrot, parsnip, creamed cabbage, kale - £18

Extra yorkshire pudding & gravy - £1.50 Cauliflower cheese - £5

Beef Burger, streaky bacon, cheddar, burger sauce, red onion marmalade, brioche bun, fries - £18

Beer battered Haddock & Chips, crushed peas, tartare sauce - £18

Butternut Squash Lentil Curry, onion bahji, lime pickle, garlic naan, raita - £16

ALL SIDES £5

Chips | Fries | Seasonal Vegetables | Rocket, Parmesan, Shallot Salad

Duck fat, rosemary & parmesan fries - £6

DESSERTS

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream - £8.50

Lemon & Raspberry Pavlova £8.50

Cherry & Almond Tart, kirsch cherries, cherry ice cream - £9

Baked Vanilla Cheesecake, gooseberry compote - £9

Dark Chocolate Parfait, hazelnut praline, orange frozen yoghurt - £9

Please inform a member of our team of any allergies or dietary requirements before ordering.

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts
11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide (V) Vegetarian (VE) Vegan (GFA) Gluten Free Alternative

