

## SAMPLE SUNDAY LUNCH

### APÉRITIFS

Aperol spritz	£6.95	Kir Royale	£13
Gin spritz – gin, pink grapefruit, soda			£7.40
Glass of Nyetimber English sparkling wine			£14.75

### MOCKTAILS

Winter berry crush, soda, lime & mint	£4.75
Elderflower, ginger beer, cucumber & mint	£4.75
Alcohol free gin & tonic, blueberries, grapefruit	£5.80

### KIDS

Mini roast beef, lamb, pork or chicken

2 courses with ice cream £12.50

Scampi & fries

### STARTERS

Bread board, cold pressed rapeseed oil, balsamic	£4
Mixed olives with rosemary & garlic	£4
Pork scratchings, spiced apple sauce	£4
Truffled mac 'n cheese bites, parmesan bechamel, pickled fennel	£10
Baked portobello mushroom, feta & herb crust, aioli, tarragon oil	£10
Split pea soup, shredded ham hock, piccalilli cream	£10
Sweet & sticky jerk seasoned ribs, spring onion & chili	£10 / as a main with fries £20
Tempura of whiting, peanut & lime dressing, pak choi & sesame slaw	£11
Smoked salmon, pickled cucumber, wasabi mayonnaise, seaweed salt	£11
Venison carpaccio, celeriac & grape remoulade, sloe gin dressing	£12.50

### MAINS

Roast sirloin of beef	£25
12 hour roasted lamb shoulder	£23.50
Roast lemon & thyme chicken breast	£23.50
Slow cooked Porchetta, apple, apricot & calvados stuffing	£23.50
<i>all with Yorkshire pudding, roast potatoes, parsnips, carrots, kale and braised red cabbage</i>	
Harissa spiced cauliflower steak, freekeh pilaf, curry leaf oil, pomegranate	£20
Pumpkin & ricotta ravioli, hazelnut & honey butter, crispy sage	£20
Baked fillet of hake 'in a bag' with clapshot & green peppercorn butter	£24
Steamed Cantonese bream, Asian greens, jasmine rice, pickled ginger	£25

### GRILL

220 g flat iron £26  
with chips & watercress

220g sirloin pavé £34  
peppercorn sauce / garlic butter £2

### SIDES

Mixed Sunday veg £4.75

Cauliflower cheese £4.75

Tomato and Basil salad £4.75