



SAMPLE SUNDAY LUNCH

*v = vegetarian g = gluten free pb = plant based ~~ please also see our GLUTEN FREE & PLANT BASED menus
for more info please refer to the ALLERGEN chart*

KIDS

2 courses with ice cream £9.50

Mini roast pork, chicken, beef or lamb

scampi & fries

STARTERS

Smoky aubergine flatbread, dukkah, pomegranate, tahini & soy dressing £7.50

Slow roasted cherry tomato bruschetta, confit garlic, goats cheese & basil £8

Spicy Korean BBQ pork & coriander croquettes, green chili dressing £8.50

Sweet & sticky char sui ribs, spring onion & sesame £8.50 / as a main with fries £18

Garlic roasted prawns with lemon, parsley & chili £9.50

Tuna & avocado tartar, crispy shallots, truffle ponzu £11.50

MAINS

Roast sirloin of beef £21

Roast belly of pork with apricot, fennel & bay £19.50

Roast crown of chicken £19.50

Slow roast shoulder of lamb £19.50

all with Yorkshire pudding, roast potatoes, parsnips, carrots, broccoli

Chili & lemon roasted cauliflower, ginger tomatoes, black quinoa, avocado & coconut yoghurt £18

Shiitake mushroom & confit garlic risotto, truffle oil £18

Breaded scampi & chips, buttered peas, tartar £18.50

Grilled swordfish steak, green papaya & cucumber salad, vermicelli noodles,
toasted peanuts, chili & coriander dressing £22

GRILL

220g flat iron £21.50
with chips & watercress

350g rib on the bone £29
peppercorn sauce £1.50

SIDES

Mixed Sunday veg £4

Mixed leaf salad £4

Chips/Fries £4

PUDDINGS

Selection of ice cream & sorbets £1.75 per scoop

Affogato £5

Eton Mess, vanilla & sumac roasted strawberries & raspberries £7.50

Peach & almond tart, mango sorbet £7.50

Hazelnut & dark chocolate brownie, vanilla ice cream £7.50

Cheese board, crackers & quince £10

*An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a tronc scheme.
Please ask if you would like this removed & suggest ways we could improve – thank you*