



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 £10

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	£9.75
Tuna & avocado tartar, crispy shallots, truffle ponzu	£11.50

MAINS

Roast sirloin of beef	£22.50
Roast belly of pork with apricot, fennel & bay	£20
Roast crown of chicken	£20
Slow roast shoulder of lamb	£20

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 £23	350g rib on the bone £31
<i>with chips & watercress</i>	<i>peppercorn sauce £1.50</i>

SIDES

Mixed Sunday veg £4	Mixed leaf salad £4	Chips/Fries £4
---------------------	---------------------	----------------

PUDDINGS

Selection of ice cream & sorbets	£1.95 per scoop
Affogato	£5.25
Eton Mess, vanilla & sumac roasted strawberries & raspberries	£7.75
Peach & almond tart, mango sorbet	£7.75
Hazelnut & dark chocolate brownie, vanilla ice cream	£7.75
Cheese board, crackers & quince	£10.50

*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*