



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 ALEERGEN chart*

KIDS

2 courses with ice cream £9.50

Mini roast pork, chicken, lamb or beef

fish & chips

STARTERS

Avocado & basil bruschetta, tomato, caper & lime salsa *v pb* £8

Crispy lemon ginger squid, ponzu mayo £8.50

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

Garlic roasted prawns with chili, parsley & lemon £9

MAINS

oven ready eat in

Roast sirloin of beef £20

Slow roast shoulder of lamb £18.50

Roast belly of pork with apricot & fennel £18.50

Roast crown of chicken £18.50

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

Harissa roasted cauliflower with chickpeas, baby vine tomatoes & lemon *v pb* £17.50

Green wheat freekeh, ginger roast squash, goat's cheese, pomegranate, mint & basil *v* £17.50

Beer battered cod & chips, mushy peas, tartar £18

Fish pie (salmon, cod, prawns), white wine, parsley & dill sauce, green beans £9.50 £19

Lamb & apricot tagine, Za'atar & pistachio yogurt, lemon & coriander cous cous £9.50 £19

GRILL

220g flat iron £20

320g prime rib on the bone £29.50

with chips & watercress peppercorn sauce £1.50

SIDES

Mixed Sunday veg £4

mixed leaf salad £4

chips/fries £4

PUDDINGS

Eton Mess, sumac & vanilla roasted strawberries £7.50

Lemon curd tart, raspberry coulis, clotted cream £7.50

Chocolate & oreo biscuit 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*