



SUNDAY LUNCH MENU

Snacks

- Halkidiki Olives** 4.5
Focaccia, rosemary, olive oil (ve, v) 5
Crispy Oyster Mushrooms, sesame, Korean bbq sauce (ve) 8

Starters

- Soup of the Day**, crusty roll (ve, gfa) 7.50
Burrata, heritage tomatoes, balsamic glaze, croutons, basil oil (v, gfa) 9.50
Smoked Mackerel Pate, cider jelly, pickled cucumber, toast 9.50
Venison Scotch Egg, homemade brown sauce, frisee 8.50
Ham Hock Terrine, piccalilli, fried quails egg, melba brioche 8

Mains

- Roast Pork Loin**, roast potatoes (gf) 19
Roast Guinea Fowl for 2, roast potatoes (gf) 21.75 each
Roast Beef Topside (served pink), yorkshire pudding, roast potatoes 20
Roast Lamb Rump (served pink), roast potatoes (gf) 22.50
Onion Tarte Tatin, roast potatoes (v, ve) 18
Pan-Fried Seabass, new potatoes, greens, white wine sauce (gf) 24

All roasts are served with gravy and seasonal vegetables

Sides

- Yorkshire Pudding (v) 1
Cauliflower and Leek Cheese (v) 4
Roast Potatoes (v, ve, gf) 4
Fries (v, ve, gf) 4
Triple cooked chips (v, ve, gf) 5
Truffle and parmesan fries (gf) 6.50

(n) - contains nuts (gf) - gluten free (gfa) - gluten free available on request
(v) - vegetarian (ve) - vegan available on request

If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order.

Thank you