



## 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**, house-made bread (ve, gfa) 7.50  
**Smoked Haddock, Cheddar and Leek Croquettes**, lemon mayo 9.50  
**Mushroom Arancini**, tarragon mayo, pecorino crisp (v) 9  
**Duck Liver Pate**, orange chutney, toast (gfa) 8  
**Venison Scotch Egg**, homemade brown sauce, frisee 8.50

### Mains

- Roast Pork Loin**, roast potatoes (gf) 21.95  
**Roast Chicken**, roast potatoes (gf) 21.95  
**Roast Beef Topside (served pink)**, yorkshire pudding, roast potatoes 23.95  
**Roast Venison Topside**, roast potatoes (gf) 22.50  
**Onion Tarte Tatin**, roast potatoes (v, ve) 18  
**Pan-Fried Seabass**, new potatoes, greens, white wine sauce (gf) 25

All roasts are served with gravy and seasonal vegetables

### Sides

- Yorkshire Pudding** (v) 1  
**Cauliflower and Leek Cheese** (v) 5  
**Roast Potatoes** (v, ve, gf) 5  
**Fries** (v, ve, gf) 5  
**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