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) 19
Roast Chicken, roast potatoes (gf) 19
Roast Beef Topside (served pink), yorkshire pudding, roast potatoes 20
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) 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