

SUNDAY MENU

BAR SNACKS

PISTOU OLIVES, marinated in garlic & basil 3.5 (v, vg), HOMEMADE BREAD & butter 2 (v), MINI SAUSAGES, English mustard 4.2, VEGETARIAN MEZZA bean hummus, bread, super food salad, beetroot & caper slaw 10 (v, vg), DEEP FRIED BRIE, cranberry sauce 6, SALTED PADRON PEPPERS 4.5 (v, vg)

STARTERS

CAULIFLOWER SOUP 5.5 (v, gf)
DEEP FRIED CALAMRI, aioli, rocket 7
OAK SMOKED SALMON, toast, horseradish crème fraiche, watercress 7
SUPER FOOD SALAD 6/10 (v, gf)
curly kale, broccoli, carrot, red cabbage, mixed leaves, walnuts & sesame seeds

MAINS

CONFIT DUCK, red cabbage & gratin dauphinoise 15 (gf)
BREADED COD, hand cut chips, tartare sauce 13.5
MUSHROOM LINGUINE, truffle oil & parmesan shavings 11.5
VEGETARIAN MEZZE, superfood salad, beetroot & caper slaw, bean hummus, olives & bread 10 (v)

ROAST

FREEN RANGE TURKEY BREAST 15
RUMP OF BEEF & Yorkshire pudding 15.5
RUMP OF LAMB 16.5 (gf)
PORK BELLY 14.5 (gf)
STUFFED PEPPER WITH ROASTED AUBERGINE, goat's cheese, pumpkin seeds & pine nuts 12.5 (v, gf)

SIDES

CHIPS / GREEN BEANS / MASH/ BEETROOT & CAPER SLAW / SAUTEED BRUSSEL SPROUTS, GARLIC & CHILLI 3.5
SUPERFOOD SALAD / CAULIFLOWER MAC & CHEESE 4.2 / YORKSHIRE PUDDING 1

WINE OF THE MONTH

Atamisque Serbal Cabernet Franc, Tupungato, Mendoza, Argentina 22

Shows typical Cabernet Franc fruit, red berry and bramble, on a fruit-driven palate that is juicy and ripe

Kitchen opening times 12pm – 7pm

Please ask our staff for our allergen menu. An optional 10% service charge will be added to your bill, all of which is distributed to staff. VAT is included at 20%