



## Nibbles & Snacks

Crown & Anchor Marinated Gordal Olives — £5.00

Homemade Sourdough Focaccia, Smoked Butter — £5.50

Crispy Whitebait, Saffron Aioli — £8.50

Homemade Pork Crackling, Ham's Apple Sauce — £8.00

Beef Croquette, Celeriac Remoulade — £8.50

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## Sunday Lunch

2 Courses £34.50, 3 Courses £39.50

### Starters

Butternut Squash Soup, Toasted Pumpkin Seeds, Homemade Focaccia

Chicken Liver Parfait, Fig, Crispy Pancetta, Brioche

Pheasant & Ham Hock Broth, Pearl Barley, Toulouse Sausage, Soft Herbs

Cured Salmon, Confit Potato, Crab Mayonnaise, Horseradish, Crème Fraîche

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### Mains

Black Treacle Cured Beef Rump Cap, Yorkshire Pudding

Fennel Salted Pork Belly

Corn Fed Chicken Breast, Crispy Onion

*All Roasts served with Beef Fat Roast Potatoes, Bacon Braised Savoy Cabbage, Carrot, Parsnip, Gravy*

Banker's Beer Battered Hake, Fries, Crushed Peas, Tartare Sauce

Pumpkin & Ricotta Tortellini, Roasted Butternut, Cashew Nut, Burnt Butter

**All Sides Serve Two £6.50**

Additional Roast Potatoes | Cauliflower Cheese, Crispy Onions | Additional Bacon Braised Savoy Cabbage

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### Puddings

Sticky Toffee Pudding, Caramel Sauce, Brandy Snap, Vanilla Ice Cream

Apple & Blackberry Crumble, Clotted Cream

Milk Chocolate Mousse, Salted Caramel, Peanuts

British Cheese Board, Apple & Cider Chutney, Crackers (£3 Supp.)

Classic Affogato, Madeleine

Selection of Homemade Ice Cream & Sorbets

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.*