



## SUNDAY

	£
Wild rose martini.	12
Fermented strawberry spritz.	11
Smoked almonds.	5
Fennel, chilli + garlic Gordal olives.	5
House focaccia, whipped pork fat or butter.	6
Hummus, green olive salsa, flat bread. V	10
Lichfield asparagus, cod's roe emulsion.	12
Heritage tomato + whipped ricotta. V	10
Roast dry aged rump of beef.	28
Roast free range Creedy Carver chicken breast.	27
Roast butternut squash. V	18
<i>Both roasts served with Yorkshire pudding, sage + onion stuffing, duck fat roast potatoes, Mustard greens, braised shallot, glazed carrot, roast parsnip root, beef fat gravy.</i>	
Cauliflower cheese.	7

*Due to the nature of our kitchen we cannot guarantee that food prepared will be free from allergen ingredients.*



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Basque cheesecake, English strawberries.		12
Dark chocolate mousse, crème fraiche ice cream.		12
Cheese plate, quince paste, sourdough crisps. <i>Yorkshire Blue, Smoked vintage Cheddar, Soignon goat's</i>		14
Lapeyre, Jurancon Magendia Organic. France '19	100ml	13
Taylor's Late bottled vintage port, '19	50ml	7
Espresso Martini		12
Liquor coffee		9
Flat White		3.75
Cappuccino		3.80
Americano		3.50
Cortado		3.60
Latte		3.75
Espresso		2.95
Pot of Tea		3.50

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