

Sunday's at the



Nibbles

Marinated Olives (Ve) £6

Garlic & Thyme Focaccia crushed tomato, olive oil (V) £6

Humous, artichoke, coriander, linseed tuile (Ve) £6

Lamb Sausage Rolls ras el hanout mayo £7

Salt Cod Croquette red pepper & chorizo £9

To Start

Torched Mackerel crème fraîche, dill oil, cucumber & avocado (GF) £14

Burrata heritage tomatoes, basil oil, red wine pickled shallot, black olive crumb (V, GF) £14

Crispy Ham Hock pea, broad bean, radish, apple, black garlic & balsamic (GF) £12

Confit Garlic Courgette & Olive Oil Soup, pickled cucumber & fresh bread (Ve, GF*) £9

The Main Event

52hr Short Rib of Beef burnt shallot, thyme jus £30

Chicken Breast creamed leeks, tarragon stuffing £28

Pengethley Pork burnt shallot, cider jus £30

Salt Baked Cauliflower butternut squash puree, onion jus, (V) £26

All served with roasted potatoes, Yorkshire pudding, cauliflower cheese & seasonal vegetables.

(GF is available without the Yorkshire Pudding)

On The Side

Green Beans & Almonds (GF) £5

Herby New Potatoes (GF) £5

Charred hispi cabbage, crispy onions £5

Parmesan & Chive Fries- truffle aioli (GF) £9

Fries (Ve,GF) £5

Please advise us on any other dietary requirements and ask your server for further information

(V) vegetarian, (Ve) vegan, (GF) gluten free