SUNDAY LUNCH MENU

2 COURSES 32 | 3 COURSES 38

APPETISERS

PORK CHIPOLATAS 7
honey & redcurrant glaze

GARLIC & HERB MARINATED GOAT'S CHEESE PEARLS 8
lemon oil (V, GF)

GORDAL OLIVES WITH ROSEMARY OIL (VN, GF) 6

WARM FOCACCIA & SOURDOUGH 8
balsamic, oil & harissa houmous (VN)

MOZZARELLA GLAZED GARLIC & ROSEMARY BREAD (V) 6

TO START

PASSION FRUIT CURED SALMON
lemon, dill & black pepper crème fraîche, roasted beetroot, blood orange & caviar with rye bread croûtes (GF*)

SPICED SWEET POTATO & BUTTERNUT SQUASH SOUP
crème fraiche, root vegetable crisps, warm bread roll & butter (V, VN*, GF*)

HONEYED GOAT'S CHEESE
tangerine & chilli marmalade, poached pear, almond praline, sourdough toast (V, GF*)

CRISPY DUCK LEG PARCEL
charred corn, cured duck egg yolk, chilli & spring onion salad, sesame & soy dressing

GLAZED CRISPY KING OYSTER MUSHROOMS
pak choi, sesame & gochujang mayo (VN)

MAINS

SLOW ROASTED BEEF served pink or well-done (GF*)
BROWN SUGAR GLAZED HAM (GF*)
ROASTED TURKEY BREAST (GF*)
WILD MUSHROOM, CELERIAC & TRUFFLE PIE
with porcini gravy (V,VN*)

ALL SERVED WITH beef dripping roast potatoes (vegan available), maple roasted carrots, broccoli, garlic creamed greens, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)

Add an extra portion of any meat to your roast **6**

SEARED FILLET OF COD
roasted garlic creamed potato, mussel bouillabaisse, fine beans, sea herbs & rouille (GF)

GRILL & BURGERS

7oz BEEF BURGER
smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun with fries (GF*)

CRISPY HALLOUMI BURGER
gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V)

10oz SIRLOIN STEAK 5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

10oz FILLET STEAK 10 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

GRILLED LAMB CHOPS 5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress with fries (GF)

SAUCES

CREAMY PEPPERCORN (GF) 3
RED WINE JUS (GF) 3
BLACK GARLIC & TRUFFLE (GF) 3
BLUE CHEESE SAUCE (GF) 3
GRAVY (GF) 3

SIDES

GARLIC CREAMED SPROUTS (GF, V) 3
CAULIFLOWER CHEESE (GF, V) 6
PIGS IN BLANKETS 8
BEEF DRIPPING ROAST POTATOES (GF, VN*) 3
YORKSHIRE PUDDING (V) 2
PORK, SAGE & ONION STUFFING 5
MAPLE ROASTED CARROTS (GF, VN) 3
THICK CUT CHIPS (GF, VN) 4.5
SKINNY FRIES (GF, VN) 4
TENDERSTEM BROCCOLI
with chilli, garlic & lemon butter (GF, V, VN*) 6
CREAMED POTATO (GF, V) 4

DESSERT

WARM APPLE & BLACKBERRY CRUMBLE TART
vanilla custard & ice cream (V, GF*)

GINGERBREAD TIRAMISU
shaved dark chocolate (V)

CLEMENTINE CHEESECAKE
dark chocolate, ginger crumb, orange curd (GF*)

CHRISTMAS STICKY TOFFEE PUDDING
cognac & salted caramel anglaise, vanilla ice cream (V, VN*, GF*)

SELECTION OF BRITISH CHEESES
crackers, grapes, fruit toasts & chutney (V, GF*)

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free Available (VN) Vegan (VN*) Vegan Available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always list all ingredients or allergens; therefore, we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.