

# Sunday lunch

## JUNE MENU

TWO COURSES FOR £25 | THREE COURSES FOR £30

### SMALL PLATES

CROQUETTES OF THE DAY

CHICKEN LIVER PARFAIT | ORANGE | FENNEL | CITRUS | HOUSE FOCACCIA

RISOTTO | WATERCRESS | PEA | MINT | MANCHEGO (V)

PANZANELLA SALAD | TOMATO | ONION | CUCUMBER | BASIL (V)

TOMATO SOUP | HOUSE FOCACCIA (V)

### MAIN PLATES

ALL SERVED WITH SEASONAL VEGETABLES & ROAST POTATOES

ROAST AGED SIRLOIN OF BEEF | YORKIE | GRAVY

ROAST LEG OF LAMB | YORKIE | GRAVY

CRISPY BELLY PORK | YORKIE | GRAVY

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FISH OF THE DAY | CAPONATA | SMOKED POTATOES

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VEGETABLE WELLINGTON | PARSNIP CRISPS | MADEIRA JUS (VG)

### TO FINISH

STRAWBERRIES | MERINGUE | ELDERFLOWER

DARK CHOCOLATE TART | YOGHURT ICE CREAM

JOE'S ICE CREAM | VANILLA | CHOCOLATE | STRAWBERRY

FOR ANY INFORMATION REGARDING ALLERGENS, PLEASE ASK A MEMBER OF THE TEAM

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