

SUNDAY LUNCH MENU

2 COURSES 32 | 3 COURSES 38

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6

TO START

CRISPY MASALA TIGER PRAWNS raita, mango relish (GF)
WHIPPED FETA maple roasted root vegetables, rose harissa & dukkah dressing (V, GF*)
VENISON CROQUETTES parmesan crumb, celeriac puree, sticky red cabbage & smoked almond dressing
ROASTED TOMATO & PUMPKIN SOUP crème fraîche & crispy corn, warm bread roll & butter (V, VN*, GF*)
GLAZED CRISPY KING OYSTER MUSHROOMS pak choi, sesame & gochujang mayo (VN, GF)

MAINS

SLOW ROASTED BEEF served pink or well-done (GF*) BROWN SUGAR GLAZED HAM (GF*) ROASTED CHICKEN 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 KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	5 supplement
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	10 supplement
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom dressed watercress with fries (GF)	5 supplement

SAUCES

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

SIDES

CAULIFLOWER CHEESE (GF)	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
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (GF)	4

DESSERT

WARM APPLE & BLACKBERRY CRUMBLE TART vanilla custard & ice cream (V, GF*)
PLUM & GINGER CHEESECAKE poached pear, cinnamon crumb, ice cream (GF)
DARK CHOCOLATE & SALTED CARAMEL TART orange gel, mint chocolate ice cream (V)
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (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.