

SUNDAY LUNCH MENU

2 COURSE 32 | 3 COURSE 38

APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
WARM SMOKED & SALTED ALMONDS (VN, GF)	6
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED BABY RED PEPPERS stuffed with cream cheese (V, GF)	7
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
HONEY & MUSTARD GLAZED CHIPOLATAS	6

TO START

SPICED SWEET POTATO & TOMATO SOUP crème fraiche & crispy corn, warm bread roll & butter (V, VN*,GF*)
CRISPY SQUID & CHORIZO FRITTERS chilli & tomato mayo (GF)
TIGER PRAWN & HERITAGE TOMATO BRUSCHETTA toasted sourdough, balsamic, black garlic & basil (GF*)
HAM, PEA & MINT CROQUETTES beetroot & watercress salad (GF)
TORCHED GOATS CHEESE WITH SOURDOUGH & HOT HONEY olive, watermelon & heritage tomato salad (V, 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 leeks, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)	
Add an extra portion of any meat to your roast	6
SEARED LOCH DUART SALMON FILLET NIÇOISE crispy gnocchi, fine beans, heritage tomatoes, hen's egg, olive & caper dressing (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 nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other 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.

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & 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*)	
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
10oz SIRLOIN STEAK	5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
10oz FILLET STEAK	10 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	
GRILLED LAMB CHOPS	5 supplement
confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & 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

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*)
RASPBERRY & WHITE CHOCOLATE DELICE vanilla sponge, Pimm's jelly, fresh raspberries, mint, macaron
LEMON CHEESECAKE meringues, lime curd, ice cream
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)