



SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

Dockers sourdough, Kentish rapeseed oil, sea salt butter | 4 (D,G)

Nocellara olives | 4

Olive tapenade, sourdough croutes | 5 (G,V,VG)

Pork croquettes, five spice & apple puree | 7 (D,E,G)

Chilli beef nachos, Lancaster bomber | 9 (D,G)

Beetroot hummus, olive tapenade, sea salt popcorn, roasted garlic focaccia | 12 (G,SS,SY,VG)

Baked Camembert, sourdough toast, pickled grapes | 15 (D,G,V)

STARTERS

Buffalo burrata, plum tomato & pesto crostini, wild roquette | 10 (D,G,N,V)

Nduja & fennel seed scotch egg, lime mayonnaise | 10 (E,G)

Treacle cured salmon, whiskey emulsion, apple, grape and fennel salad | 11 (E,F,S)

Soup of the day, homemade bread | 7 (G,V)

Chicken liver parfait, cherry, hazelnuts, brioche | 9 (D,E,D,N)

ROASTS

Roast sirloin of dry aged beef, red wine jus | 19 (D,E,G,S)

Roast pork belly, sage and onion stuffing, apple compote | 17 (D,E,G)

The above are served with roast potatoes, Yorkshire pudding, cauliflower cheese and seasonal vegetables.

FROM THE SEA

Battered local fish, chunky chips, crushed peas, tartare | 18 (D,E,F,G)

*If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to all tables. All prices include vat.*

FROM THE LAND

Sweetcorn risotto, poached duck egg, roast baby corn, crisp tarragon | 18 (D,E,V)

Roasted vegetable gnocchi, grilled vegan halloumi, summer leaves, pesto dressing | 18 (VG)

FROM THE GRILL

Dry aged fillet steak 225g | 38

The above is served with a grilled flat mushroom, vine tomatoes, skin on fries and a choice of sauces: Bearnaise, peppercorn, chimmi churri, blue cheese, garlic butter.
(D,E,S)

Loin of fresh Tuna, salad Niçoise, honey and dill vinaigrette | 25 (E,F,M)

Rump steak burger, brioche bun, bacon jam, smoked cheese, coleslaw, skin on fries | 18 (D,E,G)

SALADS

Oak smoked salmon Caesar salad, poached Barradale Farm egg | 16 (D,E,F,G)

Buffalo burrata, plum tomato, basil pesto salad, breakfast radish, wild rocket | 17 (D,N,V)

SIDES

Skin on fries | 4

Sumac roasted carrots with feta cheese and coriander | 5 (D,V)

Baby gem lettuce with pancetta lardons, sourdough croutes and garlic aioli | 5 (D,E,G)

Plum tomato, red onion and pesto salad | 5 (D,N,V)

Creamed mash potato | 5 (D,V)

DESSERTS

Raspberry crème brûlée, almond shortbread | 9 (D,E,G,N)

Summer fruits, vanilla and star anise syrup, grapefruit sorbet | 8 (V,VG)

Dark chocolate Marquis, Mandarin orange, honeycomb, milk sorbet | 8 (D,E,G,V)

Warm pistachio sponge, local strawberries, vanilla ice cream | 8 (D,E,G,N,V)

Lemon and lime pavlova, caramelised white chocolate | 8 (D,E)

English cheese board, millers crackers, bread, chutney and pickles | 12 (D,G,V)

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)