

# SUNDAY MENU

## SNACKS

Gordal piquanté olives (F,N,V)	3.5	House bread, whipped butter (D,G,S,V)	1.5pp
Ham & cheese croquettes (D,E,G,M)	5	<b>Add</b>	
Rosemary & garlic camembert, house bread, hot honey (G,S,SS,VG)	16	Scallop taramasalata (D,G,MO,S)	3
		Chicken liver parfait (D,S)	3

## SMALL PLATES

Lamb tikka scotch egg, cucumber & mint yoghurt, mango chutney (D,E,G,M,S)	12	Korean fried cauliflower bites, gochujang, toasted sesame seeds (G,S,SS,VG)	10
Classic prawn cocktail, Marie Rose sauce, crisp baby gem, house bread & butter (CR,D,E,G,M)	13	Crispy pork belly bites, sweet chilli sauce (F,G,S)	12

Salmon gravlax, lemon & dill crème fraîche, cucumber (D,F,M,S) | 12

## ROASTS

Chicken supreme stuffed with Cumberland sausage meat stuffing (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast sirloin & roast pork (D,E,G,S)	30
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,VVG)	20

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M)

## THE GRILL

225g Dry aged fillet steak (D), choice of sauce	32
<b>Steak sauces</b> - Peppercorn, Blue Cheese, Garlic Butter, Chimmi Churri or Café De Paris Butter	
8oz steak burger, brioche bun, monterey jack cheese with house slaw and skin on fries (D,E,G)	21
<b>Add bacon £2</b>	

## LARGE PLATES

Potato, leek & cheddar gratin, grilled asparagus, fried duck egg (D,E,G,N,V)	20
Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Crab macaroni, brioche & gruyere crumb, baby gem Caesar (CR,D,E,F,G,MO)	26

## SIDES

Skin on fries (V) - Creamed garlic mushrooms (D,V) - House salad (V) - Honey roast carrots (D,V) - French peas (D,N) - Minted new potatoes (D) - Buttered mash (D,V) - Mac 'n' cheese (D,E,G)   All 5	
Pigs in blankets (D,F,G,S)   6	

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 your table. All prices include VAT.

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)