

SUNDAY MENU

SMALL PLATES

Gordal piquanté olives (F,N,V)	4	House bread, whipped butter (D,G,S,V)	2pp
Fried chicken tenders, chilli & watermelon glaze (D,E,G,SY)	10	Add	
		Marinated anchovies (F)	3
		Chicken liver parfait (D,S)	3
Buffalo mozzarella, gazpacho salad, almond pesto (D,N,S)	12	Sun dried tomato hummus (SS,VG)	3

Rosemary & garlic baked camembert, hot honey, ciabatta toast (D,G) | 18

Smoked salmon fishcake, baby sored, crème fraîche (D,E,F,G)	12	Salt & pepper squid, Romanesco sauce, radicchio (F,G,N)	14
Crispy pork belly bites, honey & ginger glaze (G,SS,SY)	12	Heritage carrot & coriander hummus, corn ribs (VG)	10

Charcuterie platter, pickles, house bread, whipped sea salt butter (D,G,M,S) | 18

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	Koji glazed cauliflower, pea velouté, broad bean, caper popcorn (SS,SY,VG)	21
Steak sauces - Peppercorn, Blue Cheese, Garlic Butter, Chimmi Churri or Café De Paris Butter		Local beer battered fish, chunky chips, garden peas, tartare sauce (D,E,F,G,M,S)	22
8oz steak burger, seeded bun, tomato relish, monterey jack cheese, baby gem, coleslaw & skinny fries (D,E,G)	21	Roast wing of skate, peppercorn lobster sauce, Cavallo Nero, skinny fries (CR,D,F,S)	26
Add bacon £2			

LARGE PLATES

SIDES

Skinny fries, chilli salt (V) - Roasted carrot, chimmi churri (D,V) - French peas (D) - Caesar salad (E,F,G,M) - Garlic mushrooms (D) | All 5

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)