

Sunday Lunch

1 course 10.95 / 2 @ 14.95 / 3 @ 17.95

Bread board, salted butter 2.

Specially marinated Spanish olives 3.

Cold smoked fillet of beef, parmesan, rapeseed oil, sourdough toast,
chilli pickled red onions 7/14.

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Cream of foraged mushroom soup, warm focaccia

Black pudding scotch egg, beetroot slaw, granny smith

Charred fillet of mackerel, spiced yogurt, pickled cucumber

Warm bread, Red Poacher, cornichons, red onion jam, salted butter

Warm salad of roasted squash, whipped feta, walnut dressing

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Roasts of the day are served with thyme fat roasties, creamed potato,
glazed carrot, buttered greens, Yorkie pud and loads of gravy

Topside of beef

Leg of lamb

Loin of pork

Lemon and thyme chicken

Cauli steak

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Banana cake sundae, pecans, salted caramel ice cream

Dark chocolate pavé, raspberry sorbet, honeycomb

Bramble and almond tart, vanilla ice cream

British cheese, crackers, grapes, chutney (+2. supp.)

Hand made ice cream and sorbet, biscotti