Sunday Lunch

1 course 11.5 / 2 @ 16. / 3 @ 19.

Specially marinated Spanish olives 3.
Shaved Iberico ham, sourdough toast, chilli pickled onions, parmesan cream 8.5/16.

White onion soup, ‘cheese on toast’
   North Sea fishcake, sriracha mayo, pickled carrot
   Black pudding scotch egg, remoulade, apple purée
   * Warm bread, White Hilton, cornichons, red onion jam, salted butter
   * Dressed English asparagus, goat’s cheese, hazelnut picada, orange dressing

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
   Celeriac steak, hazelnut butter

Warm banana cake, pecan caramel, malted ice cream
Lemon posset, meringue, raspberry sorbet, lemon curd
   Hand made ice cream and sorbet
   * British cheese, grapes, chutney, crackers

* £2 supp.

Please inform us of any dietary requirements when booking and ordering.
Half portions are available - please ask for other children’s options.