

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.

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Slow roast vine tomato soup, basil pesto, warm bread

North sea fishcake, sriracha mayo, pickled carrot, bitter leaves

Slow cooked chicken leg fritters, celeriac remoulade, apple, hazelnut

Warm vegetable salad, goat's curd, garlic croutons, truffle butter

* Selection of bread, Isle of Mull, cornichons, red onion jam, salted butter

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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

Celeriac steak, hazelnut butter

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Dark chocolate mousse, honeycomb, raspberry sorbet

Beer cake sundae, pecans, caramelised banana, malt ice cream

English strawberries, yoghurt, sablé, strawberry sorbet, lemon

Hand made ice cream and sorbet, fruit and nut biscuit

* 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.