



Sunday Lunch

Two courses £24.95 • Three courses £29.95

Starters

Homemade Roasted Parsnip Soup (V)

Beetroot & Gin Cured Salmon

Fennel, apple, gem lettuce

Salt & Pepper Calamari

Garlic and chilli

Lightly Smoked Duck Carpaccio

Blue cheese, walnuts, rocket

Twice Baked Cheese Soufflé (V)

Aged cheddar, glazed crust

Add Smoked Haddock (supplement £3.00)

Roasts

Aged Beef Roast Rump Pave

Braised & Rolled Pork Belly

Roast Chicken Breast

All served with Traditional Roast Garnish & Gravy

Fish & Shellfish

Fish & Chips

Crushed peas, tartare sauce

Seafood Curry

Egg fried rice

Plants & Grains

Roasted Celeriac Risotto (V)

Truffle, watercress, crispy shallots

Superfood Salad (VG/GF)

Quinoa, avocado, baby spinach, charred broccoli

To Finish

Vanilla Lemon Cake

Greek yogurt mousse, poached rhubarb, strawberry coulis and lemon jelly

Coconut Parfait

Pineapple compote with coconut flakes

Chocolate & Raspberry

Chocolate crèmeux, chocolate sponge, raspberry crèmeux and cocoa nibs

Selection of Ice Cream & Sorbets

(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist.

All prices are inclusive of VAT and a discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.