# Sunday

*Two courses* 26.95 • *Three courses* 31.95

#### Starters

Cauliflower & Gruyère Soup, smoked almonds, puffed potato VGA 388 kcal Prawn Cocktail, chopped lettuce, avocado, cucumber, pink prawns, spiced dressing 491 kcal White Lake Whipped Goat's Curd, roasted heritage baby carrots, cashew nut dukkah, carrot top pesto V 681 kcal Severn & Wye Smoked Salmon, soda bread, lemon 214 kcal Twice Baked Cheese Soufflé, aged cheddar, cream sauce V 516 kcal Add Smoked Haddock 112 kcal 4

#### Mains

Fish & Chips, thick cut chips, smashed peas and tartare sauce 844 kcal Kale, Walnut Pesto & Cavolo Nero Rigatoni, granarolo cheese, lemon pangrattato V 787 kcal Fillet of Black Bream, toasted almonds, brown shrimp, purple sprouting broccoli 829 kcal Vegetable Katsu Curry, steamed white rice, sesame cabbage salad, pickled vegetables VG 908 kcal 20 Add Chicken 117 kcal | Beef 189 kcal | Prawns 176 kcal 6

### Roasts

All our classic Sunday Roasts are served with a Yorkshire pudding, roasted root vegetables, mixed greens and roast potatoes. Our meat is responsibly sourced from trusted UK producers. Beef Sirloin, horseradish sauce 775 kcal

Roast Pork, crackling, apple sauce 871 kcal Chicken, sage and onion stuffing, bread sauce 717 kcal Nut Roast, homemade nut roast with vegetarian gravy 624 kcal

#### Sides

Skinny Fries VG 255 kcal 5 Steamed Samphire, lemon, sea salt V 108 kcal 6 Seasonal Greens V 189 kcal 5 Mixed House Salad VG 136 kcal 5 Roasted Root Vegetables, honey, thyme V 347 kcal 5

## To Finish

Biscoff & Miso Caramel Cheesecake, vanilla tuille V 409 kcal 8.5

Dark Chocolate Tart, vanilla ice cream, dark chocolate tuile VG  $_{559\,\text{kcal}}\,9$ 

 $\begin{array}{c} Classic \ Crème \ Brûlée, \ {\sf Madagascan \ vanilla \ infused \ cream \ V \ {\rm S12 \ kcal \ 8.5}} \end{array}$ 

Three Scoops of Ice Cream v & Sorbets VG, Ask what flavours we have today!

#### The finer details

V vegetarian | VG vegan | VGA vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.



