

SUNDAY LUNCH

BURRATA

Sunblushed Tomatoes, Melon & Green Pesto

OAK SMOKED SALMON

Heritage Beetroots & Walnuts

HAM HOCK TERRINE

Mustard, Apple & Grilled Focaccia

ROAST SIRLOIN OF BEEF ROAST BELLY OF PORK ROAST BREAST OF CHICKEN

Served with Duck Fat Potatoes, Maple Glazed Root Vegetables & Yorkshire Pudding

NUT ROAST WITH ONION GRAVY

Served with Roast Potatoes & Maple Glazed Root Vegetables

GRILLED COD

Confit Potatoes, Tenderstem Broccoli, Shellfish Sauce & Sea Vegetables

HERB GNOCCHI

Wild Mushrooms, Spinach, Parmesan & Pine Nuts

DARK CHOCOLATE MOUSSE

Vanilla & Red Berries

LEMON MERINGUE TART

Cherry & Almond

BRITISH CHEESE SELECTION

Chutney & Crackers

THREE COURSES FOR

£ 35

SIDES & SALADS

Triple Cooked Chips | French Fries | Mixed Leaf Salad £4

Cauliflower Cheese £5 | Peas with Mint & Smoked Pancetta £5 | Truffle & Parmesan Fries £6

Caesar Salad | Truffle & Bone Marrow Mash £8

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Thank you.