



Sunday Lunch Menu

Snacks

Focaccia and Butter £5

Smoked Almonds and Roasted Peanuts £5

Marinated Mixed Olives £5

Crispy Oyster in a Seeded Crumb with Barbecue Chilli Sauce £7

Starters

Butternut Squash Soup with Chive Crème Fraiche £13

Smoked Ham Hock Fritters with Pickled Vegetables and Jalapeno Mayonnaise £15

Smoked Trout and Horseradish Pâté with Cucumber Chutney and a Cheddar Scone £16

Main Courses

Roast Rump Cap of Beef with Yorkshire Pudding and Horseradish £38

Slow Roasted Pork Belly with Bramley Apple Sauce, Sage and Onion Gravy £34

Roasted Monkfish on the Bone with Spiced Butter £40

All served with Roast Potatoes, Hispi Cabbage, Carrot and Swede Mash, Cauliflower Cheese

Desserts and Cheese

Muscovado Cheesecake with Poached Pineapple and Passionfruit Curd £16

Dark Chocolate Mousse with Gingerbread and Poached Pears £15

Vanilla Ice Cream with Dark Chocolate Brownie and Treacle Chocolate Sauce £14

Cider and Bramley Apple Sorbet with Mint Granita and Almonds £14

British Cheeses with Crackers and Pickled Celery £20

Our kitchen handles all 14 regulated allergens and, although we take every reasonable precaution to minimise the risk, we cannot guarantee that any dish is completely free from a specific allergen