



Sunday Menu

Starters

- (v) Pea, courgette & mint risotto balls with goats curd £7
- Confit chicken terrine, sourdough toast & fig chutney £7
- (v) Heritage tomatoes, charred avocado, English burrata, balsamic & basil £6.5
- Salmon fishcake, celeriac remoulade & dill mayonnaise £8
- Yellow fin tuna tartare with yuzu & wasabi guacamole £8

Mains

- Ground steak cheese burger, tomato relish, pickles, brioche & fries £13
- (ve) Summer squash & chickpea tagine with saffron cous-cous & coriander £13
- Swordfish steak, basil mash, samphire, sweet peppers & salsa verde £14.5
- (v) Sweet potato & halloumi burger, spicy mayo, slaw, brioche bun & fries £13

Sunday Roasts

Served with seasonal vegetables, Yorkshire pudding and roast potatoes

- 35 day dry aged Beef Sirloin £16.50
- 8 hour slow roasted Pork Belly £15
- Herb roasted free range corn-fed chicken & Stuffing £15
- Vegetarian roast £14

Sharing Roasts

- Beef sirloin, pork belly & half roast chicken for 3-4 £49.95
- Rosemary & garlic roasted lamb shoulder for 2-3 £45

(subject to availability – please book to ensure you don't miss out!)

Sides

all £3.95

- Rosemary & sea salt fries
- Mixed leaf salad
- Seasonal greens
- Roasted new potatoes with Oglesfield cheese
- Onion rings

Desserts

- Chocolate doughnuts, cinnamon sugar & chocolate custard £6.5
- Lemon curd tart with berry compote £6.5
- Strawberry & elderflower parfait with shortbread £6.5
- Chef's selection of cheeses with crackers and chutney 3 for £6 5 for £8
(please ask the team for our cheese list)

An optional 12.5% service charge will be added to your bill. For assistance with allergens and dietary requirement please ask your server.