



SUNDAY ROAST

2 COURSES £26

SNACKS

- marinated olives 5
- bread tin, olive oil, balsamic 6
- cucumber yogurt, pomegranate molasses, pickled cucumber, bread 8
- whipped houmous, crunchy chickpeas, burnt butter, bread 8
- chorizo croquettes 9
- half dozen rock oysters 24

STARTERS

- celeriac and pear soup, focaccia
- duck liver parfait, hazelnut, mango chutney, brioche
- bresaola, truffle mayonnaise, pecorino
- whisky cured salmon, sauce gribiche, crispy shallot
- mozzarella, roast squash, focaccia crouton

MAINS

- roast top rump of beef, yorkshire pudding
- slow roast pork belly, yorkshire pudding
- half roast chicken, yorkshire pudding
- sea bass fillet, fennel, red pesto
- jerusalem artichoke, vegan feta, celeriac, mushrooms

FOR THE TABLE

roasted new potatoes, cauliflower cheese, bacon carrots, buttered cabbage, unlimited gravy

ADD A SWEET FOR £5 (R2R)

- rocky road brownie, salted caramel ice cream
- seasonal crumble, vanilla ice cream
- tiramisu
- gorgonzola dolce, pear
- black forest sundae

(R2R) 50p from every sweet on a sunday will go to RoomToReward.org, a unique charity that provides hotel breaks to inspirational volunteers.

If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist.

All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.