



SUNDAY ROAST

2 COURSES £26

SNACKS

marinated olives 5

bread tin, olive oil, balsamic 6

whipped houmous, crunchy chickpeas, burnt butter & bread 8

half dozen rock oysters 26

STARTERS

parsnip & pear soup, focaccia croutons

baked beetroot, vegan feta, hazelnut, pumpkin pesto

bresaola, smoked scamorza cheese, castelfranco

whisky cured salmon, sauce gribiche, crispy shallot

duck liver parfait, black cherry, brioche

MAINS

roast top rump of beef, yorkshire pudding

slow roast pork belly, yorkshire pudding

half roast chicken, yorkshire pudding

pan seared trout, new potatoes, gravlax sauce

mushroom gnocchi, cavolo nero

FOR THE TABLE

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

ADD A SWEET FOR £5 (R2R)

white chocolate & coffee brownie, vanilla ice cream

gorgonzola dolce, pear

apple cinnamon crumble, nut granola, apple sorbet

meringue nest, chocolate cream, orange, biscuit crumb

espresso martini tiramisu

(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.