



SUNDAY ROAST

2 COURSES £29 | 3 COURSES £35

SNACKS

marinated olives 6

bread tin, olive oil, balsamic 7

whipped houmous, crunchy chickpeas, burnt butter & bread 9

chorizo croquettes 9

raclette 'toasties', sourdough, sauerkraut, alpine ham 10

half dozen rock oysters 26

STARTERS

parsnip & pear soup, focaccia croutons

raw market salad, avocado houmous, manuka honey dressing

'nduja braised pork cheek, winter squash

whisky cured salmon, sauce gribiche, crispy shallot

duck liver parfait, black cherry, brioche

MAINS

slow roast pork belly, yorkshire pudding 21

roast top rump of beef, yorkshire pudding 23

leg of lamb, yorkshire pudding 23

half roast chicken, yorkshire pudding 22

bass a la plancha, crushed potatoes, gravlax sauce 24

roasted stuffed aubergine, mushroom, red pepper sauce 19

FOR THE TABLE

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

SWEET

cherry and chocolate black forest sundae

truffle brie, honey, crackers

apple and cinnamon crumble, vanilla ice cream

lemon meringue pie

espresso martini tiramisu