



SUNDAY ROAST

2 COURSES £29 | 3 COURSES £35

SNACKS

marinated olives 6	spiced nuts 6
bread tin, olive oil, balsamic 7	padron peppers, sesame 8
chorizo croquettes 9	whipped houmous, burnt butter & bread 9
salt cod, grilled polenta 10	half dozen rock oysters 26

STARTERS

mozzarella, peaches, olives, smoked almonds
raw market salad, avocado houmous, manuka honey dressing
bresaola, pear, smoked ricotta, lambs lettuce
whisky cured salmon, sauce gribiche, crispy shallot
duck liver parfait, ginger & mango, 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	23
cod a la plancha, crab, pea, asparagus	23
roasted stuffed aubergine, mushroom, red pepper sauce	19

FOR THE TABLE

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

SWEET

strawberry knickerbocker
truffle brie, honey, crackers
speculoos caramel & chocolate donuts
lemon meringue pie
espresso martini tiramisu