



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

whipped houmous, crunchy chickpeas, burnt butter & bread 9

chorizo croquettes 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 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

strawberry knickerbocker

truffle brie, honey, crackers

speculoos caramel & chocolate donuts

lemon meringue pie

espresso martini tiramisu