

SUNDAY LUNCH MENU

Nibbles

Chefs warm spiced parmesan bread, compound butter £4.00

Garlic roasted Padrón peppers £3.00

Smoked garlic and rosemary hummus, crispy flatbreads £4.00

Crispy whitebait, devilled mayonnaise, lemon £7.00

Starters

Spiced tomato and cumin soup, warm homemade bread (V)

Crispy salt and pepper squid, spring onions and chilli

Sautéed truffled wild mushrooms on toast, peppered fried egg (V)

Our signature roasts and mains

Garlic roasted Scottish sirloin of beef, served with a stout and thyme jus

Roast rump of lamb, served with red wine jus

Lemon and thyme glazed turkey, served with red wine jus

All our roasts are served with a selection of winter vegetables, duck fat roast potatoes, Yorkshire pudding

Roasted celeriac, carrot and nut parcel, root vegetable jus (V) *NUTS*

Miso glazed cod ramen, soba noodles, bok choy, pickled ginger, edamame beans (GF) *FISH*

Sides

Cauliflower cheese £3.50 Pigs in blankets £4.00

Desserts

Festive yule log, redcurrants, brandy crème Chantilly, leaf tuile

Winter Bramley apple and nectarine crumble, vanilla ice cream

Vegan and dairy free sorbet – mango, raspberry, lemon, blackcurrant (GF)

Affogato – espresso coffee with a scoop of vanilla bean ice cream (GF)

Freshly baked lemon meringue pie, raspberry gel, mint blossom

Head Chef Gareth Cox **Restaurant Manager** Arman Ramos

(Any food intolerances or allergens please speak to your server as we can provide information to suit your needs)