



Example Sunday Lunch*

***this menu changes each week**

Starters

Roast Pumpkin Soup, Crispy Onion Granola

5

Mi Cuit Salmon, Crab, Apple, Fennel & Pumernickle

7

Poached Hens Egg, Wild Mushrooms, Parmesan

6

Braised Lambs Belly, Fermented Red Cabbage, Baby Gem, Crème Fraiche

6

Main Courses

Roast Sirloin of Beef, Yorkshire Pudding and all the Trimmings

14

Slow Cooked Pork Belly, Creamed Haricot Beans, Kale & Puffed Rice

15

Pan Roast Cod, Artichoke, Beer, Onion Ketchup, Chestnuts

14

Guinea Fowl Wellington, Leg Ragout & Pearl Barley, Confit Cabbage, Port Jus

12

BBQ Pumpkin, Purple Carrot, Sprouting Broccoli, Dashi, Hazelnuts (V)

14

Please note that we make our food from scratch prepared in an environment that contains traces of nuts, milk, eggs, soyabean, wheat, fish and shellfish. Please ask a member of staff if you require any assistance when ordering food.

For parties of 8 or more a 10% **optional** gratuity will be added.

Something Sweet

Black Treacle Pannacotta, Passionfruit & Walnuts

6

Strawberry & Blueberry 'Trifle', Burnt Cream, Brandy Chantilly

6

Apple Parfait, Apple Gel, Cinnamon Crisp

6

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice cream

5

Selection of British Cheeses, Compressed Celery, Chutney & Artisan Biscuits

8