



Sunday menu

2 COURSES £23 | 3 COURSES £27

Starters

SOUP

FISH GOUJONS TARTARE SAUCE

BRUSCHETTA * HERITAGE TOMATOES | TOASTED SOURDOUGH | BALSAMIC REDUCTION

PATE TOAST | PICKLES | CHUTNEY

POTATO CAKES * CURRY MAYO | MANGO PUREE

Mains

FISH & CHIPS CRUSHED PEAS | TARTARE SAUCE

PEA & ASPARAGUS RISOTTO * PESTO | VEGAN FETA | TOASTED PINE NUTS

ROAST BEEF

BRAISED LAMB NECK FILLET (£1 SUPPLEMENT)

ROAST CHICKEN BREAST

MUSHROOM WELLINGTON *

ROAST POTATOES | MASH | ROAST CARROTS & PARSNIPS | SPRING GREENS | YORKSHIRE PUDDING | GRAVY

Sides

HONEY & SOY PIGS IN BLANKETS 4

PANCETTA PEAS 4

CAULIFLOWER CHEESE 5

Desserts

BERRY CRUMBLE VANILLA ICE-CREAM OR CUSTARD

STICKY TOFFEE PUDDING VANILLA ICE-CREAM OR CUSTARD

CARROT CAKE * BLOOD ORANGE SORBET | CANDIED WALNUTS

SICILIAN LEMON SORBET * GINGER NUT CRUMB | LIMONCELLO SYRUP

AFFOGATO * VANILLA ICE-CREAM | ILLY ESPRESSO | AMARETTO

PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

* VEGAN OR VEGAN ADAPTATION AVAILABLE