



SAMPLE MENU

SUNDAY LUNCH

12pm-4pm

SNACKS

Gordal olives VG/GF	5
Sourdough, balsamic vinegar & oil VG	5
Burrata, caponata, sourdough V	10

ROASTS

Sirloin of beef, celeriac & wholegrain mustard remoulade	22.5
Cornfed chicken supreme, sage & onion sausage meat stuffing*	17.5
Roasted pork belly, homemade apple & cider sauce	17.5
Roasted squash & lentil nut roast, mushroom gravy VG	17.5

Served with garlic roast potatoes, cauliflower cheese, yorkshire pudding, seasonal greens, fennel glazed carrots & parsnips

*GF/VG options available; please inform your server when ordering (*stuffing not gluten free)
extra vegetables and potatoes available on request at an additional cost*

KIDS

Mini roast <i>with</i> all the trimmings	
Chicken Pork Nut roast VG	9
Beef	11.5
Tomato pasta, cheddar cheese V/VGO	5

DESSERTS

Coconut panna cotta, pineapple & mango salsa, pineapple & passionfruit sorbet V/GF	7
Blackberry & white chocolate cheesecake, blackberry glaze V	7
Chocolate fondant, vanilla & clotted cream ice cream V <i>please allow up to 20 mins for fondant, as it is prepared from fresh</i>	8

Ask your server for today's selection of ice creams and sorbets 1 scoop 3 | 2 scoops 5

V vegetarian | VG vegan | GF gluten free | VGO vegan option | GFO gluten free option
*Our kitchen contains allergens. Please inform a member of staff before ordering
and we will do our best to accommodate you.
Please note that Sunday lunch tables will have a discretionary 12.5% service charge added to their bill.*