



SAMPLE MENU

SUNDAY LUNCH

12pm-4pm

SNACKS

Gordal olives <i>VG/GF</i>	5
Guild of Dough sourdough, PX vinegar & oil <i>VG</i>	5
Blood peach & Isle of Wight tomato salad <i>VG</i>	7
Burrata, caponata, sourdough <i>V</i>	8.5

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 <i>VG</i>	17.5

All served with garlic roast potatoes, cauliflower cheese, yorkshire pudding, seasonal greens, golden syrup fennel glazed carrots & parsnips

*GF/VG options available; please inform your server when ordering (*stuffing not gluten free)*

KIDS

Mini roast <i>with all the trimmings</i>	
Chicken Pork Nut roast <i>VG</i>	8
Beef	11
Tomato pasta, cheddar cheese <i>V/VGO</i>	5

DESSERTS

Coconut panna cotta, pineapple, mango salsa <i>V/GF</i>	7
Dark chocolate brownie, vanilla ice cream	7
Cheddar strawberry, clotted cream ice cream, meringue <i>V/GF</i>	7

Ask your server for today's selection of ice creams and sorbets

1 scoop 2.5 | 2 scoops 3.5

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.