



SAMPLE MENU

SUNDAY LUNCH

12pm-4pm

SNACKS

Gordal olives <i>VG/GF</i>	5.5
Homemade sourdough focaccia, oil & PX vinegar <i>VG</i>	5.5
Roasted celeriac & rosemary soup, buttered sourdough <i>V</i>	7.5
Harissa roasted carrot, kale & pomegranate salad, lemon and coriander dressing <i>VG/GF</i>	8.5

ROASTS

Sirloin of beef, celeriac & wholegrain mustard remoulade <i>GFO</i>	23
Chicken supreme, thyme and garlic sausage meat stuffing, celeriac purée <i>GFO</i>	18
Roasted pork belly, celeriac purée, homemade apple sauce <i>GFO</i>	18
Savoy cabbage roulade, roasted squash, lentil and mixed nuts, mushroom gravy <i>VGO/GFO</i>	17

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
extra vegetables and potatoes available on request at an additional cost*

All of our roasts can be served as a smaller portion for those with a lighter appetite, please ask your server

DESSERTS

Spiced date sticky toffee pudding, toffee sauce, vegan ice cream <i>VG/GF</i>	8
Orange and fennel polenta cake, vanilla and orange mascarpone <i>V</i>	8
Chocolate brownie, salted caramel ice cream <i>GF</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.