



SUNDAY LUNCH

12pm-4pm

SNACKS

Gordal olives <i>VG/GF</i>	5
Rosemary focaccia, PX vinegar <i>VG</i>	5
Smoked ham, Roquefort butter	6
Celeriac & leek veloute, croutons, fresh herbs <i>v</i>	6.5
Beetroot, homemade ricotta, candied walnut & chicory salad <i>V/GF</i>	7.5

ROASTS

Sirloin of beef, celeriac & wholegrain mustard remoulade	22.5
Tarragon & garlic roasted chicken supreme & thigh	17.5
Roasted pork belly, homemade apple & cider sauce	17.5
Smoked 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*

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

Whisky crème brûlée, rhubarb sorbet, shortbread	7
Chocolate mousse, blackcurrant sorbet	7
Sticky toffee pudding, toffee sauce, vanilla ice cream <i>v</i>	7.5

Ask your server for today's selection of ice creams and sorbets *1 scoop 2.5 | 2 scoops 3.5*

SAMPLE MENU

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 tables of six or more will have a discretionary 10% service charge added to their bill.