

Sunday Lunch Menu

STARTER

Ham Hock

Pickled Vegetables | Brioche | Pea Shoots

Soup of the Day (v)*

Chef's Choice of Seasonal Soup

Treacle Salmon*

Mandarin | Beetroot | Baby Potato

Whipped Feta (v)*

Black Olive | Tomato | Cucumber | Red Onion

MAIN

Stone Bass*

Mussels | Spinach | Samphire | Smashed Baby Potato | Lemon Butter Sauce

Beef

Yorkshire Pudding | Vegetables | Potatoes

Pork Fillet

Apple | Piccalilli | Alliums | Champ Mash

Open Ravioli (v)

Asparagus | Ricotta | Spinach | Tomato

DESSERT

Fresh Fruit Platter*

Melon | Pineapple | Grapes | Sorbet

Chocolate Mousse

Honeycomb | Meringue

Caramel Cheesecake

Toffee | Brittle

Raspberry Panna Cotta*

Mixed Berries | Yoghurt sauce

Three British Artisan Cheeses | Chutney | Quince jelly | Crackers

+£3.75 supplement

Two courses, £24.95 | Three courses, £28.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.