

Sunday Lunch

2 Course £21.00 ~ 3 Course £26.00

Starters

Soup

Homemade soup of the day

Terrine

Pressing of ham terrine, bone marrow, apple and bitter leaf

Salmon

Smoked salmon, dill crème fraiche and pickled lemon

Beetroot

Honey roasted beetroot, walnuts and goats curd

Mains

Beef

Beef sirloin, Yorkshire pudding and all the trimmings

Pork

Slow roasted pork belly, Yorkshire pudding and all the trimmings

Stone bass

Pan roasted stone bass, bouillabaisse, potato cake smoked mussels

Risotto

Green broccoli risotto, charred stems, blue cheese, and smoked almond

Desserts

Pannacotta

Buttermilk pannacotta, fresh blackberries, honey, and bee pollen

Strawberry

English strawberry, elderflower, Italian meringue, and buckwheat

Sticky toffee pudding

Sticky toffee pudding with vanilla ice-cream

Tart

Treacle tart and clotted cream

**An optional 10% service charge will be added to your bill.
For allergies or food intolerances please speak to a member of staff.**