

| SUNDAY LUNCH MENU |

TO SHARE Marinated olives, Provençal herbs (VG, GF) Sourdough, whipped roast garlic butter (V) Padrón peppers, smoked chilli salt (VG, GF) White anchovies, lemon & olive oil (GF) Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs)	£5 £6 £8 £7 £8
TO START Soup of the day, sourdough croutons Salt & pepper squid, burnt lemon, aioli Ham hock & mustard terrine, bitter leaves, black pudding croquette Burrata, roast squash, radicchio & kale salad, honey & chilli dressing (V, GF) Cured salmon, crab mayonnaise, pickled beetroots, lemon & olive oil (GF)	£8 £10 £12 £13 £14
OUR ROASTS All served with roast potatoes, carrot & swede mash, greens, & Yorkshire pudding. Roast rump of beef, creamy horseradish & gravy Slow-roast pork belly, crackling, apple sauce & gravy Roast chicken supreme, pigs in blankets, bread sauce & gravy Roast celeriac steak, mushroom & chive gravy (V) Roast fish of the day, burnt lemon, salsa verde Children's roast: beef, pork or chicken	£24 £23 £22 £20 £22 £12
SIGNATURE SHARING ROAST All three of our meat roasts served with all the trimmings & bottomless gravy (for two or more people).	£29
ON THE SIDE Mature Cheddar & Parmesan cauliflower cheese (V) (for two) Skinny fries, roast garlic aioli (V, GF) Little gem salad, Parmesan, Caesar dressing	£6 £6 £7
TO FINISH Sorbets – mango, lemon, raspberry (VG, GF) – per scoop Sticky toffee pudding, caramel sauce, vanilla ice cream (V) Winter-spiced plum & almond tart, crème fraîche (V) Crème brûlée, shortbread biscuits, lemon curd (V) British cheeses, celery, grapes, chutney, quince & artisan crackers (V)	£3 £9 £9 £12



Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option
All dishes are prepared in kitchens where allergens, including nuts, are present.
Some dishes may contain small bones. Please ask staff for allergen information before ordering.
A discretionary 12.5% service charge will be added to your bill.