

Sunday Lunch 12.30pm-4.45pm

Starters

Soup of The Day, Crusty Bread (Ve) 8.00

Chicken Liver & Foie Gras Pate, Red Onion Jam, Toasted Brioche 9

Spiced Prawn Cocktail, Brown Bread & Butter 9

Wagyu Carpaccio, Pickled Beetroot, Goats Cheese Mousse 18

Sesame Tempura Shrimp, Sesame & Soy Dip, Garlic Cress 14

Pea, Mint & Barrel Aged Feta Tart, Yoghurt & Mint Dressing 12

Duck Gyoza, Sweet Chilli Sauce 9



Main Course

Slow Roast Lamb Shoulder, Red wine Gravy with Roast Potatoes, Mint Sauce, Yorkshire Pudding, Cauliflower Cheese, Roast Carrots & Seasonal Greens 18.95

Roast Beef, Red wine Gravy with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Roast Carrots & Seasonal Greens 18.95

Roast Belly Pork, Roast Potatoes, Apple Sauce, Red wine Gravy, Yorkshire Pudding, Cauliflower Cheese, Roast Carrots & Seasonal Greens 18.95

Chicken Supreme, Sage & Onion Stuffing, Roast Potatoes, Red Wine Gravy, Yorkshire Pudding, Cauliflower Cheese, Roast Carrots Seasonal Greens 18.95

Seabass Fillet, Potato Gnocchi, Seasonal Greens, Red Pepper Essence, Basil Pesto, Pumpkin Seeds 24

Roast Tomato Risotto, Tender stem, Aged Parmesan, Sun blushed Tomato 18.95

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Fish and Chips, Mushy Peas, Homemade Tartare Sauce, Chip Shop Curry Sauce, Crispy Fries 18.95

Salmon Fillet, Caramelized Cauliflower, Asparagus, Lobster & Prawn Bisque 24

To Finish

Vanilla Crème Brule, Lemon Shortbread, Banana & Passion Fruit Sorbet 9.5

Passion Fruit Curd Tart, Peach & Maracuja Yoghurt, Mango Sorbet 10

Apple & Raspberry Crumble, Vanilla Ice Cream 9

Sticky Toffee Pudding, Salted Caramel Sauce, Caramel Ice Cream 9

Artisan Cheese Board, Quince, Homemade Chutney, Apple, Celery, Grapes,

Crackers 22

Selection of Ice Creams & Sorbets 7.5

