

Sunday lunch

Plum Bellini - £12
Bloody Mary - £12
Spicy Margarita - £13

Belu Water

Still/sparkling bottle with **free refills** - £2

Snacks

Almonds (ve) - £5
Olives (ve) - £5
House bread, black garlic & Olive Oil (ve) - £5
Coppa, kohlrabi remoulade - £10

Starters

Spiced brown crab on toast - £13
Courgette soup, harissa, crème fraiche - £7.5
Duck liver parfait, pickled red onion, toast - £12
Grilled patty pan squash, romesco & black garlic - £12
Scottish langoustine, aioli & lemon - £16.50

Roasts & Mains

Roast Beef Rump, Yorkshire pudding, B&H - £25
Roasted crown prince squash, courgette, vegan gravy (ve)- £18
Confit chicken leg, salsa verde - £22

1kg rib of beef, all the trimmings serves 2/3 (limited number) - £80

All roasts served with roast potatoes, yorkies, gravy, greens and carrots

Brill, chanterelles, spinach & sherry butter sauce- £26

Extra gravy - £1.50 / £3.00

Sides - £5

Beef dripping roasties
Greens & carrots (ve)

Desserts

Miso triple chocolate brownie & vanilla ice cream - £9.5
Pistachio & hazelnut tart, crème fraiche - £8.50
Chocolate mousse, poached pear, honeycomb - £7

Cheese

Isle of Wight Blue, Merry Wyfe of Bath or Baron Bigod £4ea or all for £10
served with chutney and biscuits



Please notify your waiter of any allergies and dietary requirements
A 12.5% discretionary service charge will be added to your bill