



Sunday Lunch

Starters

Smoked Haddock & Leek fishcake 9.50
Tartare beurre blanc

Red Pepper & Tomato Soup 7.50
house focaccia (VE)

Glazed Pig Cheek 9.95
celeriac remoulade, black pudding

Wild Mushroom Parfait 8.95
pickled shallots, house focaccia (V)

Braised Carrot 8.95
romesco sauce, vegan feta (VE)

Curried Lamb Breast 9.95
lentil dahl, onion bahji, lime pickle

Sunday Roast

Served to share

Chicken 21.95
Lemon brined, roasted whole & quartered

(perfectly paired with Picpouel Pin Cuvee)

Beef 25.95
Striploin of beef

* £4 supplement on prix fixe

(perfectly paired with Alta Vista Malbec)

*Seasonal greens
Honey glazed carrots & parsnips
Roasted Potatoes (in beef dripping)
Orange & Sage sausage stuffing
Yorkshire puddings
Lashings of Gravy*

Pork 22.95
***Porchetta**; rolled pork belly, stuffed with apple and chestnut*

(perfectly paired with Whispering Angel)

Nut Roast 21.50
Sweet potato and butternut squash nut roast (V)

(perfectly paired with Medievo Rioja)

SIDES

Cauliflower cheese

Braised red cabbage

Pigs in Blankets

All 4.95

Additional Roast Potatoes (3 per portion)

Blue cheese & walnut dressed Hispi Cabbage

2 course 29

3 course 35

Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient and some may contain bones. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order. All prices include VAT at the prevailing rate.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.



Dessert

Lemon Posset (VE)

8.95

blackberry gel, fresh blackberries, brandy snap

Black Forest Gateau

8.95

Chocolate and Ginger Cheesecake

8.95

Crème Brûlée

8.50

shortbread

Apple Crumble

8.50

served with vanilla ice-cream or custard

British Cheese Board *

14.50

house chutney, grapes, crackers

* £6 supplement on prix fixe

Lighter Desserts

All 5.95

Affogato

*vanilla ice cream crushed
amaretti, espresso (DBB)*

Selection of Ice Cream and Sorbets

Please note that all our food and drink is prepared in kitchens where cross-contamination may occur. While we make every effort to identify allergens, our menu descriptions do not list every ingredient. If you have any allergies, intolerances, or specific dietary requirements, please speak to a member of the team before placing your order.

All prices include VAT at the prevailing rate.

A discretionary 10% service charge applied to all table service, including drinks on the terrace. This charge is optional and can be removed upon request.