

## Sunday lunch

**Bloody Mary - £12**

**Spicy Margarita - £13**

**Cherry Bellini - £12**

### **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 & leek soup, crème fraiche, pumpkin seeds - £8.5

Scottish langoustines, aioli, lemon - £16

House smoked mackerel pate, toast & pickled radish - £11

Autumn squash, hazelnut romesco, black garlic dressing - £10

### **Roasts & Mains**

Roast Beef Rump, Yorkshire pudding, B&H - £24

Confit chicken leg, salsa verde - £22

Roast romanesco cauliflower, balsamic beetroot, vegan gravy (ve)- £17

Cornish brill, wild mushroom, sea veg & sherry butter sauce - £24

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

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

### **Sides - £5**

Beef dripping roasties

Greens & carrots (ve)

### **Desserts**

Miso triple chocolate brownie & crème fraiche - £8.5

Treacle & prune pudding, caramel sauce, vanilla ice cream - £9

Poached pears, chocolate mousse, honeycomb (ve) - £7

### **Cheese**

Baron Bigod, Cashel Blue, Witheredge £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