SUNDAY LUNCH

FOR THE TABLE

Soda bread with fennel pollen butter (V) | 4

Croissant bun with red pesto and parmesan | 4

Garlic and rosemary focaccia with confit garlic oil and balsamic (VG) | 4

SMALL PLATES

Tomato soup with sriracha, and brioche croutons (vg) (df) | 9.5

Braised beef taco with ancho chilli, chimichurri, and sour cream | 11.5

Southern fried halloumi dippers with lime and chilli yoghurt (v) | 9.5

BRUNCH

Nduja eggs Benedict on an English muffin with bacon, poached eggs and nduja hollandaise sauce | 10.5

Eggs Florentine on an English muffin with spinach, poached eggs and hollandaise sauce (v) | 9.5

Smashed avocado on toast with red pesto, semi-dried tomato and onion seeds (vg) | 10

Brioche French toast with chilli maple syrup and pancetta | 10.5

SANDWICHES AND SALADS

Aviator Club Sandwich - Grilled chicken with pancetta, fried egg, lettuce, tomato and mayonnaise on toasted granary bloomer, with fries (df) | 16.5

Chimichurri Steak Ciabatta - minute steak with lettuce, tomato, pickled onion and chimichurri mayo | 13.5

Fish Finger Sandwich - Ciabatta roll with battered haddock, tartare sauce, shredded lettuce, gherkins and fries | 14.5

Classic Caesar salad with crispy pancetta and anchovies | 16 *Add chicken + 5*

CLASSICS

Fish and fries with fresh peas, tartare sauce (df) | 19

Hot Dog with chipotle ketchup and crispy onions served with fries | 18.5

Nasi goreng - spicy fried rice with crispy tofu, fried egg, and crispy chilli oil (vg) | 17.5 *Swap tofu for chicken + 5*

BURGERS

The Double Stack - Two beef patties stacked in two bun layers with burger sauce, cheese, lettuce, gherkin, and fries | 19.5

Southern Fried Chicken Burger - Fried chicken breast with bacon, cheddar cheese, barbecue sauce, burger sauce, and fries | 19.5

Wagyu Burger - 8oz wagyu beef burger with streaky bacon, cheese, lettuce, beef tomato, red onion, gherkin, burger sauce, and fries | 21.5

Redefine Meat - Plant-based burger with burger sauce and fries (vg) | 19.5

SIDES

Mixed leaf salad (vg) | 5

Asian slaw (vg) | 5

Curly fries (vg) | 5

Brioche garlic bread (v) | 7

Fried corn ribs with ranch dressing (v) (df) | 5

Potato croquettes with vegetarian bacon bits, spring onion, and cheese (v) | 7

Flatbreads with hummus, olive oil, and tzatziki (v) | 8.5

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.

SUNDAY SET MENU

2 COURSES | 27.5

DRINKS
House Red Wine, House White Wine or Prosecco
Glass | 7 Bottle | 31

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Soda bread with fennel pollen butter (V) | 4

Croissant bun with red pesto and parmesan | 4

Garlic and rosemary focaccia with confit garlic oil and balsamic (VG) | 4

MAINS

SLOW COOKED BLADE OF BEEF OR PAN ROASTED CHICKEN BREAST OR BRAISED PORK BELLY
Roasted carrot, braised red cabbage, roast potato, swede mash, Yorkshire pudding

A.TURNER & SONS SAUSAGE AND MASH
Onion gravy, roasted carrot

PEA AND MINT RAVIOLI (V)
Pea velouté, ricotta, lovage, pea salsa

SIDES

Pigs in blankets | 7

Cauliflower cheese (V) | 5.5

Roasted garlic, parmesan and parsley stuffing | 6

DESSERTS

CLASSIC TIRAMISU (V)

70% DARK CHOCOLATE BROWNIE (V)
Caramel chocolate, tonka bean ice cream

SELECTION OF CHEESES | 5
Sourdough crackers, apple ketchup

TO FINISH

Viennetta affogato | 6.5

Cornet with whipped ganache | 3.5

Hand cast chocolates | 3

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