



Nibbles & Snacks

Rosemary & Garlic Marinated Gordal Olives — £5.00

Homemade Sourdough, Confit Garlic Butter — £5.50

Cauliflower 'Popcorn', Black Garlic — £8.00

Sunday Lunch

2 Courses £32.50, 3 Courses £39.50

Starters

Soup of the Day, Homemade Sourdough

Braised Beef Croquette, Sauerkraut, Gochujang Mayonnaise

Duck Liver Parfait, Yorkshire Rhubarb, Brioche

Tempura Monkfish Tail, Ras el Hanout Mayonnaise, Celeriac Remoulade

Mains

Black Treacle Cured Beef Sirloin, Yorkshire Pudding

Lemon & Fennel Cured Pork Rack

Roasted Chicken Supreme

All Roasts served with Beef Dripping Roast Potatoes, Bacon Braised Savoy Cabbage, Carrot, Parsnip, Gravy

Banker's Beer Battered Cod, Fries, Crushed Peas, Tartare Sauce

Soft Herb & Mascarpone Risotto, King Oyster Mushroom

Puddings

Apple Fritter, Vanilla Ice Cream, Caramel Sauce

Lime Meringue Pie, Blueberry Sorbet

Milk Chocolate Mousse Pot, Salted Caramel, Peanuts

Classic Vanilla Affogato, Almond Madeleine

Selection of Homemade Ice Cream & Sorbets

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.