



Nibbles & Snacks

Crown & Anchor Marinated Gordal Olives — £5.00

Homemade Sourdough Focaccia, Sundried Tomato Hummus — £5.50

Crispy Whitebait, Gochujang Mayonnaise, Lemon — £8.00

Sunday Lunch

2 Courses £34.50, 3 Courses £39.50

Starters

Celeraic Velouté, Almonds, Truffle, Homemade Sourdough

Char Sui Pork Belly, Apple & Frisse Salad

Tempura Monkfish, Remoulade, Curry Mayonnaise

Duck Liver Parfait, Pineapple Chutney, Sumac, Toasted Brioche

Mains

Black Treacle Cured Beef Sirloin, Yorkshire Pudding

Fennel Cured Rolled Pork Belly

Confit Creedy Carver Duck Leg

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

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

Spring Pea Risotto, Soft Herbs, Ricotta

Puddings

Salted Caramel Pot, Feuilletine, Peanuts, Vanilla Mascarpone

Apple & Rhubarb Crumble, Rhubarb Sorbet

Warm Almond, & Orange Cake, Vanilla Custard, Blood Orange Sorbet

Classic Affogato, Madeline

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.