



SUNDAY ROAST

Served from 12 noon until 3pm

Two courses £25 // Three courses £30

STARTERS

TUSCAN RIBOLLITA SOUP
with Pistou & Crusty Bread

SMOKED HADDOCK FISHCAKE
Buttered Spinach, Parsley Cream

MIXED HEIRLOOM BEETROOT SALAD
Marinated Goat's Cheese, Salted Baby Capers & Honey Dressing(v)

HAM HOCK TERRINE
Celeriac Remoulade, Shaven Gherkins (gf)

MAIN COURSES

MEDIUM RARE ROAST SIRLOIN OF BEEF OR CORNFED CHICKEN
Served with Roast Potatoes, Yorkshire Puddings, Cauliflower Mornay, Roast Carrots,
Garden Peas, Homemade Gravy & Horseradish or Bread Sauce

*Please speak to a member of the team if you would like the roast sirloin of beef cooked differently

WILD MUSHROOM TAGLIATELLE
Chervil, sherry cream sauce, grated parmesan (v)

ROAST NORTH SEA COD
Piperade & Chorizo, Salsa Verde, Preserved Lemon

TEMPURA MIXED VEGETABLES
Cabbage Slaw Soy & Chilli Dip (v)(gf)

DESSERTS

STICKY TOFFEE PUDDING
Rich Butterscotch Sauce, Vanilla Ice Cream

CLASSIC CRÈME BRÛLÉE

PAVLOVA
Crunchy Meringue, Wild Berry Compote, Whipped Mascarpone Cream

Please notify your server of any food allergies, intolerances or dietary requirements before placing your order.
Many of our dishes can be adapted. Dishes marked (v) are vegetarian and (gf) are gluten free.