



SUNDAY LUNCH

2 Courses £38 3 Courses £45

TO SHARE

Warm Seeded Sourdough Bread, Cultured Butter **£7.00**

(Dairy, Egg, Gluten, Nuts, Soya)

Marinated Olives **£3.50**

(Sulphur Dioxide)

Buttermilk Chicken, Fermented Chilli Mayo **£10.50**

(Dairy, Soya, Sesame)

Crispy King Prawns, Wasabi & Lime **£9.00**

(Mustard, Soya)

TO BEGIN

Beetroot and Coconut Velouté, Whipped Goat Cheese, Pickled Beetroot

(Dairy, Sulphites)

Pressed Ham Hock, Carrot Pickle, Smoked Mustard

(Mustard, Sulphites)

Trout Gravlax, Horseradish, Seeded Crackers

(Gluten, Mustard)

TO FOLLOW

Dry Aged Beef, Yorkshire Pudding, Red Wine Sauce

(Gluten, Dairy, Egg, Mustard, Sulphur Dioxide)

Mushroom Wellington, Mushroom Ketchup, Onion Jus

(Gluten, Dairy, Egg)

Grilled Seasonal Fish, Herb Butter Sauce

(Dairy, Sulphur Dioxide)

ALL SERVED WITH

Roast Potatoes, Truffled Cauliflower Cheese, Seasonal Vegetables

(Dairy)

TO FINISH

Wedge Of Local Cheese, Apple and Plum Chutney, Sourdough Crackers

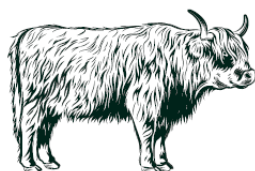
(Dairy, Gluten, Sulphur Dioxide)

Sticky Toffee Pudding, Treacle Butter Scotch, Vanilla Ice Cream

(Dairy, Gluten, Eggs)

Rhubarb Trifle, Vanilla, Pink Pepper

(Dairy, Gluten, Eggs)



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

