
SUNDAY LUNCH

2 Courses £25 and 3 courses £30

Tomato and Mozzarella (v)

Marinated Heritage Tomato, Shredded Mozzarella, Aged Balsamic, Basil, Sourdough Croutons

Smoked Salmon

Smokin' Brothers Smoked Salmon, Lemon Puree, Charred Cucumber, Apple

Ham Hock and Chicken

Terrine, Ale Pickled Shallot, Onion Marmalade, Leek Ash

Asparagus (v)

Roast Evesham Asparagus, Crispy Hens Egg, Beurre Noisette Hollandaise, Parmesan

Beef

Roast Rump of Beef, Roast Potatoes, Ale Braised Carrot, Cauliflower Cheese, Yorkshire Pudding, Red Wine Jus

Chicken

Roasted on the crown, Sage and Apricot Stuffing, Roast Potatoes, Maple and Hazelnut Baby Carrots, Red Wine Jus

Market Fish

Creamed Potato, Capers and Shrimp Butter Sauce, Crispy Kale

Pea and Mint (v)

Pea Risotto, Broad Beans, Golden Cross Goats Cheese, Mint Oil

Apricot (v)

Whipped Vanilla Cheesecake, Poached Apricot, Biscuit Crumb, Apricot and Coconut Rum Puree

Strawberries and Cream

Vanilla Panna Cotta, Poached and Fresh Strawberries, Shortbread Crumb, Meringue

Chocolate and Coconut (v)

Set Layered Dark Chocolate Mousse, Coconut Ice, Coconut Sorbet

Cheese (£2.50 supplement)

Selection Of 3 English Cheeses, Fig and Walnut Crispbread, Chutney

SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Classic Caesar Salad

Crushed Potatoes with Salsa Verde, Truffle Mac and Cheese (v)

Roast Chantennay Carrots with Maple and Hazelnut (v)

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.