
SUNDAY LUNCH

2 Courses £27 and 3 courses £32

Ham Hock and Rabbit

Terrine, Parma Ham, Piccalilli, Sourdough Croutons

Butternut Squash (v)

Arancini, Curried Mayonnaise, Pickled Kohlrabi, Soy Glazed Pumpkin Seeds

Celeriac And Cider (v)

Velouté, Salt Baked Celeriac, Apple, Purity Brewery Cider, Truffle Oil Dressing

Smoked Salmon)

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

Beef

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

Chicken

Pan Fried Chicken Breast, Gnocchi, Chargrilled Baby Leeks, Jerusalem Artichoke, Red Wine Jus

Market Fish

Fondant Potato, Clam Chowder, Caviar, Marinated Fennel

Cauliflower (v)

Pearl Barley Risotto, Toasted Hazelnut, Caramelised and Pickled Cauliflower

Plum (v)

Poached Plum, Pistachio Sponge, Plum Bavarois, Vanilla Ice Cream

Blackberry (v)

Whipped Cheesecake, Cassis Infused Macerated Blackberries, Blackberry Sorbet

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.