



SUNDAY LUNCH 12.30 - 4

TO START

charred artichoke tart, sunblushed tomato, rocket 7 vg, ns

citrus cured salmon tartare, dill mayonnaise, sourdough 8 gfo

ricotta gnocchi, wild mushrooms 8 v

crispy chicken wings, garlic hot sauce, ranch dressing 7 gfo

glazed beef short rib, spring onion, sesame 8 ns

ROASTS served with duck fat roast potatoes, yorkshire pudding & all the trimmings

lemon & thyme roast chicken, roast garlic, bread sauce 15 gfo

rump of beef, horseradish cream 16.5 gfo

lamb rump, mint sauce 17.5 gfo

ADD cauliflower cheese for two 4.5

vegan steak, roast potatoes & all the trimmings 16.5 vg

KIDS' ROASTS chicken or beef with all the trimmings 9.5 gfo

TO FINISH

lemon meringue parfait, blackberry sponge 6.5 v, gf

summer berry & white chocolate cheesecake 7 v

white peach & elderflower frangipane tart 7 v, ns

valrhona chocolate torte, blood orange sorbet 8 v, gf, ns

boozy affogato, vanilla bean ice cream, coffee liqueur 5.5 gf, v, vgo

v vegetarian vg vegan gf gluten free o option available ns contains nuts/seeds
we can't list every ingredient we use so if you have an allergy or intolerance please let us know