

SUNDAY LUNCH MENU

2 COURSES £25 | 3 COURSES £30

STARTERS

CHICKEN LIVER PARFAIT (GF)
*Chicken Liver, Tia Maria & Bramble Jam,
Mandarin, Oatcakes*

BEETROOT (VG)
*Orange & Cinnamon Sheese, Wasabi Peas,
Espresso Dressing, Cranberry Toast*

HOMEMADE SOUP OF THE DAY (VG) (GF AVAILABLE)
The Bread Guy Herb Focaccia

DUET OF HOT SMOKED SALMON
*Pate, Grilled, Potato Salad, Cucumber,
Pink Grapefruit Dressing, Ciabatta*

MAIN COURSE

CHEF'S CARVERY ROAST OF THE DAY

Roast Ribeye of Aberdeen Angus,
Yorkshire Pudding, Pan Gravy

Roast Chicken Breast,
Alford Oatmeal Stuffing, Pan Gravy

DUCK
*Pan Fried Breast, Shredded Korean Duck, Asian Egg
Noodles, Chilli & Ginger Vegetables, Miso Broth*

MONKFISH
*Beetroot Risotto, Fine Beans, Spiced Crispy Prawn,
Shallot Tia Maria & Bramble Jam*

SPINACH GNOCCHI (VG)
*Confit Herb Tomato, Wild Mushrooms, Sheese, Pesto,
Plant Based Cream*

If you have any questions regarding our ingredients, or if you have a food allergy or intolerance, please speak to your server before you order.

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SWEET TREATS

APPLE

*Caramelised Apple Cake, Salted Caramel Ice Cream,
Pear & Blue Cheese Macaroon*

PUMPKIN & VANILLA

*Pumpkin & Vanilla Panna Cotta,
Cinnamon & Orange Compote, Honey Crunch*

STICKY TOFFEE PUDDING (GF & DF AVAILABLE)

*Sticky Toffee Pudding, Caramelised Banana,
Toffee, Vanilla Ice Cream*

DAIRY ICE CREAMS (CHOOSE 3 SCOOPS)

Vanilla, Chocolate, Strawberry, Salted Caramel

VEGAN ICE CREAMS & SORBETS (CHOOSE 3 SCOOPS)

Strawberry, Lime, Raspberry, Mango



A discretionary 8% service charge will be added to your final bill.
All prices are inclusive of VAT.

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