
SUNDAY MENU

COCKTAILS & MOCKTAILS

Winter Pear Martini 12.5

Rhubarb Negroni 12.5

Bloody Mary 10.5

Herbie Margarita 9.5

Moscow AF 9.5

FOR THE TABLE

Garlic marinated olives

Pickled vegetables

4 each

Pork crackling and apple sauce 6

Two courses 29.5 / Three courses 32.5

STARTERS

Carrot and coriander soup (ve, gf)

Beetroot tartare, horseradish cream, herb salad (v)

Kipper pâté, pickled rhubarb and crostini

Press chicken and tarragon terrine, mango chutney

MAINS

Creamy polenta, spring vegetables and gremolata (v, gf)

Pan-fried cod, leeks, turnip, white wine velouté (gf)

ROASTS

Free range chicken, all the trimmings

Old Spot pork belly, baked apple sauce, all the trimmings

Dry aged rump of beef, all the trimmings

PUDDINGS

Chocolate S'more, stout beer marshmallow, Golden Graham tuile

Vanilla infused soya cream, mango and passion fruit cake (ve, gf)

Treacle tart, lime caramel, candied peanuts

Lincolnshire poacher cheese, plum chutney, pickled walnuts, celery, crackers

(v) vegetarian, (gf) gluten free. Please let us know if you have any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill.