
SUNDAY MENU

COCKTAILS & MOCKTAILS

- Love Potion 10.5
- Bloody Mary 10.5
- Rose Rhubarb Negroni 13
- Virgin Mojito 7.5
- Virgin Seedlip Bramble 9.5

FOR THE TABLE

- Marinated olives (gf, ve)
- Spiced mixed nuts (gf, ve)
- Beetroot crisps (gf, ve)
4.00 each

Two courses 29.5 | Three courses 32.5

STARTERS

- Roast ironbark squash soup, chestnut mushrooms, duxelles, parsley puree (gf, ve)
- Red garden beetroot tartar, fresh horseradish cream (v)
- Pressed chicken terrine, apricot and ginger chutney, sourdough toast
- Torched pickled mackerel, Williams pear, pea shoots and watercress (gf)

MAIN COURSES

- Pan-fried cauliflower steak, golden beetroot fritters, bean salsa (gf, ve)
- Roast Cornish cod, parsley crust, roast cauliflower (gf)

ROASTS

- Scottish beef sirloin, seasonal vegetables, Yorkshire pudding and homemade gravy
- Rack of pork, seasonal vegetables, Yorkshire pudding and homemade gravy
- Half a Kentish corn-fed chicken, seasonal vegetables, Yorkshire pudding and homemade gravy

ROASTS FOR TWO TO SHARE

- Chateaubriand, seasonal vegetables, Yorkshire pudding and homemade gravy +25 for two people
- Saddle of Welsh lamb, seasonal vegetables, Yorkshire pudding and homemade gravy +16 for two people

PUDDINGS

- Tart of the day
- Plum jelly trifle, spiced coconut cream (gf, ve)
- Chocolate and orange jaffa mousse, caramelised almonds (v)
- Pear and rosemary crumble, vanilla ice cream and custard for two to share +3 supplement
- Neal's Yard cheeses and crackers (v) +2.5 supplement