Sunday Lunch

2 courses: 26 3 course: 31

- BAR SNACKS -

not included in the set menu

crispy chilli squid 8.5
coriander & chilli dipping sauce

tempura prawns 13.5
sweet chilli

katsu chicken sliders 8.5
katsu curry mayo

hot honey chicken skewers 8.5
pickled vegetables

lindisfarne oysters (2) 8.5
sherry vinaigrette, lemon, tabasco

cauliflower pakoras 7
curried aioli

jamon & cheddar croquettes 7.5
paprika mayo

hummus (pb) 7.5
dukkah, pitta bread, harissa oil

nachos (v) 13
tortilla chips, cheese, guacamole, salsa, sour cream, jalapeños

add:
chilli con carne 4
pulled pork 4.5

frickles (v) 7
sour cream & chive dip

- SIDES (v) -

	sml	lrg
chips / fries	4.5	6
add truffle & parmesan	6.5	8
sautéed greens	4	
house salad	3.5	

(n) contains nuts (v) vegetarian (vo) vegetarian option available (pb) plant based (pbo) plant based option available, for further allergen or dietary information please ask a member of our team please note all items on the menu are produced or handled in an environment that contains the 14 allergens. ***scan to view our wheat free menu.*** *the cooking oil used for deep - fat frying is a vegetable oil made from genetically modified (GM) soybeans. all ingredient weights listed are accurate pre-cooking*

FOR THE TABLE

marcona almonds (n) (pb) 5

rosemary focaccia (v) 5.5
olive oil & balsamic

gordal olives (pb) 4.5

STARTERS

chicken liver parfait 8.5
crostini, red onion chutney

roast butternut squash & charred onion salad (v)(n) 8.5
whipped feta, croutons, walnuts & herb dressing

szechuan chilli beef 10
onions, peppers, szechuan sauce

barluga mussels 11
crusty baguette
classic: white wine, garlic, cream
thai yellow curry: coconut, green chilli, lemongrass
tomato & chilli

MAINS

topside of beef 20

roast pork loin 19

chicken supreme 19

trio of meat 23
(£3 supplement)
a cut of each meat

wild mushroom wellington (v) 18

salmon & coley fish cake 17.5
dill cream sauce, wilted spinach, poached egg, fries

served with yorkshire pudding, roasties, mash, seasonal veg & gravy

extras

yorkshire pudding (v) 1.5
pork & sage stuffing 1.5

roasties (v) 3.5
creamy mash 4
cauliflower cheese (v) 5.5

below not included in the set menu

rolled lamb shoulder 21
sautéed rosemary potatoes, confit carrot, roast onion, minted gravy

pie of the day 18
gravy, mash, greens

beef burger (pbo) 17
american cheese, bacon, pickles, burger sauce, served with chips or fries

fish & chips 21
north sea haddock, chips, mushy peas, tartare sauce, curry sauce

- DESSERTS -

sticky toffee pudding (v) (pbo) 8.5
butterscotch sauce, clotted cream ice cream

chocolate parfait (v)(n) 8.5
salted hazelnut crumble, pistachio ice cream, chocolate tuille

today's cheesecake 9
ask your server for today's flavour

apple & blackberry crumble (v) 8.5
crème anglaise

affogato (v) 3.5
vanilla ice cream, espresso

assiette 13
(£3 supplement)
sticky toffee pudding (v) (pbo), today's cheesecake, chocolate parfait (v)(n), vanilla ice cream

caffè con dolcetti 8
sticky toffee pudding(v) (pbo), or today's cheesecake served with your choice of a barista crafted coffee or speciality tea

- LIQUEUR COFFEES -

5.5

served with our very own central bean espresso coffee

jameson's
martell brandy
disaronno amaretto
baileys
frangelico

- DIGESTIFS -

bulas ruby port 6.9
limoncello 5.6
frangelico 5.5
baileys 5.5
courvoisier vsop 6.8
disaronno amaretto 5.7