



SUNDAY

Served 12pm to 9pm

FOR THE TABLE

Marinated olives 3.5

Warm focaccia, olive oil, balsamic 6

Mezze; hummus, whipped feta, carrot & tahini dip, cucumber, radish, marinated olives, flatbread (v) 15

Loaded tortilla chips; salsa, guacamole, sour cream, nacho cheese, jalapeños (v) 12

Add pulled pork or braised beef 3.5

Padrón peppers, sea salt (vg / gf) 8

Burrata & heritage tomatoes (v / gf)
basil, pesto

SMALL PLATES

Scotch egg, coronation mayo 7

Buttermilk fried chicken Caesar salad 7
romaine lettuce, anchovy dressing, parmesan

Salt & pepper calamari, aioli 9

Roasted squash, labneh, toasted seeds (v / gf) 8

Charred tenderstem broccoli (vg / gf) 7
chilli, almond

Shredded pork & Cheddar croquettes 8.5
mustard mayo

ROASTS

Served with roast potatoes, seasonal vegetables & gravy

Roast beef 21

Yorkshire pudding

Roast chicken 21

Yorkshire pudding, bread sauce

Roast pork 21

Yorkshire pudding, apple sauce

Spinach & squash Wellington (vg) 19

SHARING SIDES

Bowl of roast potatoes 7

Cauliflower cheese 8

MAINS

Confit duck leg 19

celeriac purée, olive relish, cavolo nero, sauce verte

Beer battered fish & chips 17

tartare sauce, pea purée lemon

Pan-roasted sea bass (gf) 20

brown butter, capers, greens, new potatoes

Gnocchi alla vodka (vg / gf) 17.5

aubergine, basil

Add burrata 3

SHARING ROASTS For two

Served with roast potatoes, seasonal vegetables, cauliflower cheese, Yorkshire puddings & gravy

Trio of beef, chicken & pork 48

bread sauce, apple sauce

Slow-cooked Blixes Farm shoulder of lamb 47.5

mint sauce

HOUSE BURGERS All served with Fries

Add cheddar, blue cheese, bacon, chorizo, fried egg 2

Double-stacked beef 15.5

relish, tomato, lettuce, pickle

Plant-based (vg) 15.5

relish, tomato, lettuce, pickle

Buttermilk chicken 15.5

slaw, garlic mayo

SIDES

Chips 5

House salad 5

Sweet potato fries 6

Truffle & Parmesan fries 6

Fries 5

Seasonal greens 5