

SUNDAY

2 Courses £35 | 3 Courses £40

Served 13:00 – 16:30

BEFORE

SALMON & SPINACH CROQUETAS

Pimento Aioli

BURRATA

Romero Peppers, Balsamic & Parma Ham Crumb

TEMPURA BROCCOLI

Nuoc Cham

BUTTERNUT SQUASH SOUP

Pumpkin Seeds, Pesto & Paprika Oil

ROASTS & MAINS

ROAST SIRLOIN OF BEEF

HALF ROAST CHICKEN

NUT ROAST

Served with Roast Potatoes, Yorkshire Pudding,
Cauliflower Cheese, Honey Roast Parsnips,
Buttered Greens, Carrot & Swede Mash.

CELERIAC RISOTTO

Parsnip Crisp, Truffle Oil

FISH & CHIPS

Mushy Peas

CHATEAUBRIAND

£40 Supplement

AFTER

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

APPLE CRUMBLE

Vanilla Ice Cream

CHOCOLATE MOUSSE

Churros & Orange

VANILLA CHEESECAKE

Gingerbread & Poached Pear

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.