

SUNDAY

2 Courses £35 | 3 Courses £40
Served 13:00 – 16:00

BEFORE

BRUSCHETTA

Confit Tomato, Burrata & Basil

OX CHEEK CROQUETTE

Mustard & Gherkin

ROASTED BEETROOT

Goats Cheese, Chicory & Walnuts

BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

ROASTS

ROAST SIRLOIN OF BEEF

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

HALF ROAST CHICKEN

NUT ROAST

CHATEAUBRIAND £40 Supplement

AFTER

STICKY TOFFEE PUDDING

Vanilla Ice Cream & Butterscotch

APPLE & BUTTERSCOTCH CRUMBLE

Crème Anglaise

CHOCOLATE ORANGE

Mousse & Glazed 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 12.5% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.