



SUNDAY LUNCH MENU

SUMMER 2024

Starters

Pea, Edamame and Mint Velouté VG 9.00
with croutons

Ham Hock Terrine 10.00
Toasted brioche & chutney

Smoked Salmon GF 10.00
Crème fraîche tartare sauce & crackers

Burratina V 10.00
Fresh burrata, balsamic reduction, green basil oil, apricot chutney & carpaccio bread

Mains

Broadbean Risotto VG GF 18.00
Vegan style Parmesan shavings & micro mint

Herb Crusted Salmon 21.00
Oven baked with a herb crumb, wholegrain mustard and potato cake & aubergine puree

Half Roast Chicken 21.00
Roast potatoes, Yorkshire pudding, seasonal vegetables & jus

Roast Beef 24.00
Roast potatoes, Yorkshire pudding, seasonal vegetables & jus

Desserts

Choux Au Craquelin 6.50
Crispy topped profiterole with pistachio Chantilly & dark chocolate soil

Spiced Charred Pineapple VG GF 6.50
Mango sorbet & crumble

Lemon Curd Tart GF 6.50
Burnt Italian meringue & lemon zest

Ice Cream & Sorbet 3.50/scoop
A selection of flavours available, please ask your server

Our ingredients are locally sourced and prepared on the day.
Please advise your server of any allergies or dietary requirements before ordering your meal.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free