

Sunday Lunch

2 courses for £28 3 courses for £33

To start...

Wye Valley asparagus, fried egg, air dried ham, wild garlic leaves & crumbs

Chicken liver parfait, rhubarb & raspberry pepper jam, & lettuces

Roasted San Marzano tomato soup, watercress & soured cream

Orkney crab muffin cup, poached egg, avocado, curry oil, bearnaise glaze

The Roast...

All roast dishes are served with crispy roast potatoes, Yorkshire pudding, seasonal vegetables & gravy Add Cauliflower cheese for £4.50

Aged Staffordshire beef rump & fresh horseradish

Pan fried chicken breast, sage & onion stuffed leg & bread sauce

Slow roast & crusted pork belly & toffee apple sauce

Seared bream fillet & Catalan shellfish dressing, broad beans & lettuces

Vegetarian nut roast & stone fruit relish

To Finish...

British cheeses, biscuits & relish

Fruit crumble & jug of vanilla custard

Chocolate, pistachio & wafers

Bakewell tart, clotted cream & fruit molasses