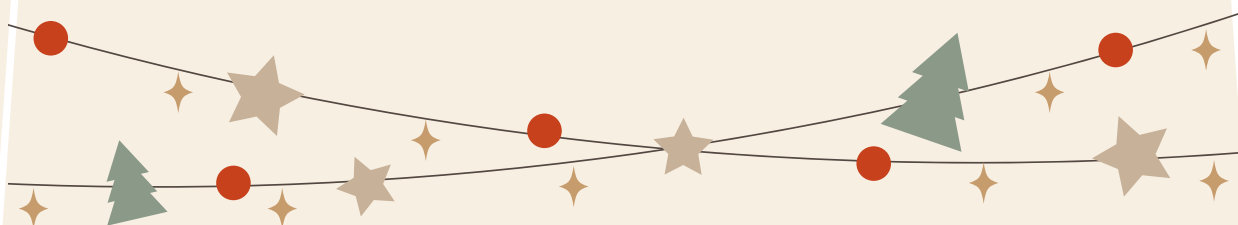


# SUNDAY LUNCH

SUNDAY 12:30 - 4



## STARTERS

Warm Breadbasket V 8  
With Salted Butter & Aioli Dip

Roast Plum Tomato & Basil Soup V 9  
Homemade Baked Bread & Salted Butter

Scottish Salmon Gravlax GF 12  
Beetroot Tartar, Dill Crème Fraiche, Marsh Samphire

Duck Liver Parfait GF\* 10  
Blackberry & Cashew Ketchup, Lemon & Olive Focaccia

Barbeque King Oyster Mushroom V 11  
Blue Cheese Crumble, Cherry Vinegar Dressing

Scallops & George Stafford Black Pudding 14  
Apple Relish, Cider Dressing

Five Spiced Hummus & Caramelised Figs VG 10  
Grilled Flatbread & Szechuan Paprika Oil

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES.

(GF) GLUTEN FREE. (GF\*) GLUTEN FREE OPTION. (V) VEGETARIAN. (V\*) VEGETARIAN OPTION.  
(VG) VEGAN. (VG\*) VEGAN OPTION

## MAINS

### Traditional Sunday Roast VG\* GF\* 20

With a choice of Roast Turkey, Dry Aged Rump Beef, Gammon or a Vegetarian Nut Roast. Served with Rich Gravy, Yorkshire Pudding, Roast Potatoes, Parsnips, Carrots, Cauliflower Cheese Seasonal Vegetables

### Fennel Nut Loaf VG 21

Lime & Garlic Smashed Aubergine, Almond Tenderstem Broccoli

### Squash & Five Spiced Risotto GF/V/VG\* 19

Spring Onion, Kale, Chives & Roasted Squash

### Cajun Spiced Beef Burger VG\*/GF\* 14

With Goats Cheese & Red Onion Marmalade

### Cider Battered Fish & Triple Cooked Chips GF\* 14

Mushy Peas, Bloomer Bread, Tartar Sauce & Salted Butter

### 22oz Chateaubriand Steak Frites For Two To Share GF\* 39 per person

Peppercorn Sauce, Parmesan & Roasted Garlic Fries With Seasonal Greens

### Himalayan Salt 30-day DRY-AGED Steaks GF

8oz Fillet 38, 10oz Ribeye 32 10oz Sirloin 30, 8oz Rump 28

With Triple-Cooked Chips, Herby Mushroom & Roasted Tomato

Sauces: Peppercorn, Diane, Blue Cheese, Roasted Garlic Butter, Madeira Jus 4

## SIDES

Triple Cooked Chips 4.50

Skinny Fries 4

Truffle & Parmesan Fries 4.50

Sweet Potato Fries 4

Halloumi Fries With Hot Honey 6

Maple Glazed Pigs In Blankets 5

Seasonal Buttered Greens 4.50

Bubble & Squeak 5

Cauliflower & Camembert Gratin 4.50

Beef Dripping Roast Potatoes 4.50

Honey & Rosemary Roasted Carrots & Parsnips 5.00