

Spring (sample)

Sunday lunch

A Sunday spent well breathes a week of content

Aperitif

Bloody Mary

Mimosa

Peach Bellini

Starters

Caramelised white onion and cider soup, sourdough (v)

Crispy hens egg, Jerusalem artichoke, pickled girolles, herb oil (v)

Chicken thigh, peanut butter, chilli, spring onion

Salmon ceviche, gin crème fraiche, dill, tabasco, rice cracker (gf)

Panzanella salad (v)

Main course

Aged blade of beef

Breast of lamb

Confit Pork belly

Roast celeriac and spinach wellington (v)

Almond and wild mushroom fritter (v)

Beef fat roast potatoes, celeriac puree, braised carrot, buttered spring greens, Yorkshire pudding and Mothers gravy

Skate wing, crushed new potatoes, braised hispi cabbage, tarragon cream

Sides

Crushed carrot and swede (v)(gf) 5

Cauliflower and mature cheddar gratin (v) 6

Extra mothers gravy 2.5

Two courses

£26.5

If you have any allergy or dietary requirements, please inform a member of the team.