

SUNDAY MENU

NIBBLES

- Olives £5**
pitted gordal olives DF/GF
- Htipiti Dip £7**
feta, red pepper, za'atar,
lavosh cracker GF(a)
Add chorizo £2
- Chargrilled Padron Peppers £6.50**
elderflower vinaigrette, smoked almonds VE/GF/(N)
- Bread and Oil £6**
focaccia, extra virgin olive oil, aged sherry vinegar
GF(a)/VE

STARTERS

- Soup of the Day £8.50**
rosemary sea salt focaccia, salted butter V/VE(a) GF(a)
- Whipped Ricotta £9**
heritage tomato, crouton, gordal olive, lemon thyme V/GF
- Nori Cured Salmon £10**
beetroot, cucumber, horseradish, yuzu GF
- BBQ Pulled Pork Arepa Bun £9**
pico de gallo, sour cream, crispy shallot GF
- Chicken Liver Parfait £9**
chicken butter, toasted focaccia, apricot and orange chutney

MAINS

Slow Braised Lamb Shoulder £22
mint, garlic, rosemary DF(a)/GF(a)

Roast Sirloin of Beef £24
DF(a)/GF(a)

Stuffed Porchetta £20
rolled pork belly, sage and fennel stuffing GF(a)

Nut Roast £20
vegan gravy V/VE/GF(a)/N

Kid's Roast £10.50
chicken breast, beef, pork or lamb DF(a)/GF(a)

All Sunday roasts are served with seasonal vegetables, roast potatoes, yorkshire pudding and gravy

Homemade British Cheese and Bacon Beef Burger £19.50
homemade slaw, skinny fries, milk bun, baby gem, red onion, beef tomato, cheddar cheese, smoked streaky bacon,
homemade burger sauce DF/GF(a)

Celeriac, Leek and Cheddar Cheese Steamed Suet Pudding £18
creamed potato, mustard cream sauce, savoy cabbage V

Pumpkin Risotto £17
red pepper, chilli GF, V, VE(a)
add chorizo £2.50

Crispy Battered Haddock and Chips £18 (Kid's £10.50)
dill creamed crushed peas, triple cooked chips, charred lemon
homemade chunky tartare sauce DF/GF(a)

Caesar salad £14
little gem, soft boiled egg, croutons, parmesan V(a)/GF
add marinated anchovy £1.50 / crispy tofu £3 / chicken breast £5

DESSERTS

Nutella Bread and Butter Pudding £8
crème anglaise

Apple and Pear Crumble £9
white chocolate and cardamon ice cream

Steamed Treacle Sponge Pudding £8
crème anglaise

Dark Chocolate Mousse £9
coconut, fig leaf, granola, pedro ximénez raisins GF/VE

Affogato £8
vanilla ice cream, espresso, biscotti GF

Saffron Ice Cream Company Ice Cream or Sorbet £3
1 scoop £3 | 2 scoops £5.80 | 3 scoops £8.50

British Cheeseboard £12.50 for 3 cheeses | £15.50 for 4
crackers, quince jelly, chutney, apple

Cambridge Blue - a double cream blue cheese with a mild,
slightly salty, blue flavour

Waterloo - a rich, buttery and creamy cheese with a slight
sweetness to it

Snowdonia Rock Star - smooth and creamy with savoury
aromas and complex umami flavours

Golden Cross Goats Cheese - light citrusy flavours with a
lovely firm texture

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available | N contains nuts

Please notify your server of any allergies and/or dietary requirements: A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team