

Sunday Set Menu

Two courses 20

Three courses 25

Starters

French onion soup, Gruyère crouton (v)

Salt & pepper calamari, aioli

Pork croquettes, chipotle mayo

Roast heritage carrot, tenderstem, cauliflower tabbouleh, superstracia (vg)

Mains

Roasts are served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy

Roast chicken, bread sauce

Roast beef, horseradish

Roast pork belly, apple sauce

Roast lentil & mixed nuts (vg), Yorkshire pudding (v)

Beer battered fish & chips, tartare sauce, pea purée

10oz Sirloin, fat chips, house salad, peppercorn sauce (£5 supplement)

Puddings

Banoffee pie

Chocolate brownie, vegan vanilla ice cream (vg)

Apple & plum crumble, custard

Sticky toffee pudding, vanilla ice cream

An optional 12.5% service charge is added to bills, all of which is distributed amongst staff.

Full allergen menu available on request.