



## *Sunday Lunch June 2025*

**2-Courses £31 | 3-Courses £37**

**Soup of the Day** (vo) (vgo) (gfo)

**4 Herm Oysters** (df) (gf)

Pomegranate Dressing

**Mushroom and Truffle Arancini** (v)

Black Truffle Oil, Smoked Chili Aioli, Parmesan Crisp

**Grilled King Prawn Tail** (gf)

Baby Gem, Mango Salsa, Wasabi Mayo

**Lamb Faggot** (dfo)

Celeriac Puree, Gochujang Jus, Almond Flakes

**Roast Sirloin of Beef** (gfo)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Red Onion and Carrot, Jus **Additional:** Cauliflower Cheese £3

**Roasted Cornfed Chicken** (gfo)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Red Onion and Carrot, Jus **Additional:** Cauliflower Cheese £3

**Root Vegetable and Chestnut Stuffing Balls** (v)

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Puree, Roast Red Onion and Carrot, Vegetable Jus **Additional:** Cauliflower Cheese £3

**Pan Fried Mackerel** (gf)

Mojito Gel, Cherry Tomato Beurre Blanc, Chive Oil

**Vegetable Ratatouille**

Fresh Basil

**Vanilla Pannacotta**

Fig Puree, Raspberries, Honey Oat Crumble

**Banana Split**

Chocolate Delice, White Chocolate Mousse, Chocolate Sauce, Vanilla Ice Cream

**Hazelnut Eclairs**

Hazelnut Creme Pate, Hazelnut Brittle, Chocolate Ganache, Dark Chocolate Ice Cream

**Selection of 3 Cheeses** (gfo)

Crackers, Chutney, Celery, Grapes

**Selection of Ice Creams/Sorbets** (gf) (dfo)

**Side Orders**

**Skin On French Fries** £5.50

**Hand Cut Chips** £5.50

**Seasonal Greens** £6.50

**Greek Salad** £5

**Home Baked Bread** £4

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill.

Walk-ins very welcome.