



## *Sunday Lunch 2026*

**2-Courses £32 | 3-Courses £39**

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

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

**Grilled Guernsey Octopus** (gf)(dfo)

Piquillo Pepper Puree, Braised Baby Gem Lettuce, Sweet Potato Pickles, Bell Pepper and Passion Fruit

**Mortadella Mousse** (gf)  
Corn Tartlet, Burrata Cream, Basil Oil and Pistachio

**Baby Spinach & Berries Salad** (df)(gf)  
Fresh Berries, Avocado, Toasted Almonds, Honey Vinaigrette

**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

**Cornfed Chicken Breast** (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

**Moules & Clams** (gfo)  
Nduja & Cider Cream, Toast

**Pan Fried Sea Bream**  
Brown Crab, Burnt Lemon Risotto, Kale

**Tempura Vegetables**  
Sweet Chilli Dip, Basil Salad

**Coconut and Passionfruit Eton Mess**  
Coconut Sorbet

**Hazelnut Brownie**  
Vanilla Crème Pot, Hazelnut Brittle, Chocolate Raisins

**Mini Cinnamon Doughnuts**  
Almond Ice Cream, Candied Almonds

**Selection of 3 Cheeses** (gfo)  
Crackers, Chutney, Celery, Grapes

**Selection of Ice Creams/Sorbets** (2 scoops) (gf) (dfo)

### **Side Orders**

**Skin On French Fries £5.80**

**Hand Cut Chips £5.80**

**Seasonal Greens £6.80**

**Greek Salad £5.30**

**Home Baked Bread £4.20**

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

Walk-ins very welcome.