



## *Sunday Lunch 2026*

**2-Courses 36 | 3-Courses £41**

### **Soup of the Day (dfo) (gfo)**

#### **Oysters (gf) (df)**

Shallot Vinaigrette

#### **Crispy Egg, Asparagus and Hollandaise (v)**

Guernsey Egg, 36-Month Parmigiano Reggiano

#### **Smoked Duck (gf)(df)**

Charred Duck Breast, Cherry Reduction, Crispy Shallots

### **Roast Sirloin of Beef (gfo)**

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Carrot, Jus

**Additional:** Cauliflower Cheese £3 **Add** £1 for extra Jus

### **Roast Pork Belly (gfo)**

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Purée, Roast Carrot, Jus

**Additional:** Cauliflower Cheese £3 **Add** £1 for extra Jus

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

Yorkshire Pudding, Roast Potatoes, Braised Red Cabbage, Butternut Squash Puree,

Roast Carrot, Vegetable Jus

**Additional:** Cauliflower Cheese £3 **Add** £1 for extra Jus

### **Moules (gf) (dfo)**

Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon

### **Warm Frangipane Tart**

Strawberry, Vanilla Ice Cream

### **Mango Mousse**

Caramelised Pastry, Mango Sorbet, Mango and Passionfruit Salsa

### **Selection of 3 Cheeses (gfo)**

Crackers, Chutney, Celery, Grapes

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

### **Sides**

**French Fries £6**

**Triple Cooked Chips £6**

**Home Baked Bread £4.20**

**Buttered Seasonal Greens with Capers £7**

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

Walk-ins very welcome