



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

Sea Bass Ceviche (gf) (df)
Chimichurri, Yellow Pepper Sauce, Sweet Potato Pickle, Radish, Herb Oil

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 Lamb (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)
White Wine & Guernsey Cream, Shallot, Parsley

Lemon Curd Pavlova
Mixed Berries

Hazelnut Mousse Cake
Hazelnut Brittle, Vanilla Ice Cream

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