



Sunday Lunch 2026

2-Courses 36 | 3-Courses £41

Soup of the Day (dfo) (gfo)

Oysters (gf) (df)

Green Grape & Tarragon Dressing

Beef Tartare (gfo) (df)

Served Raw, Dijon Mustard, Capers, Chives, Cured Grated Egg Yolk, Horseradish, Crostini

Pan Seared Octopus (df)

Parsnip and Cauliflower Puree, Honey Miso Glaze, Nori, Furikake Spice

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 Cornfed Chicken (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

Local Pollock

Herb Crusted Nuggets, Pea Cream, Tartare Sauce

Tagliatelle

Pesto, Cherry Tomato, Rocket, Parmesan

Chocolate Custard Cake

Chocolate & Orange Cremeaux

Strawberry Cake

Cream Cheese Ice Cream, Mixed Berries Compote

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

From the 1st of August 2026 a discretionary 10% service charge will be added to your bill.

Thank you for supporting our team.

Walk-ins very welcome