



Bar Snacks

Gordal Olives £4

Smoked almonds £3.50

Sunday Lunch 2026

2-Courses 36 | 3-Courses £41

Soup of the Day (dfo) (gfo)

Oysters (gf) (df)

Green Grape & Tarragon Dressing

Smoked Duck Breast

Celeriac Puree, Pickled Blackberries, Jus, Truffle Oil

Salmon Crudo (gf)(df)

Lemon Gel, Capers, Olive Oil, Dill, Chives

Roast Sirloin of Beef (gfo)

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

Additional: Cauliflower Cheese £3.50 **Add** £1 for extra Jus

Roast Lamb (gfo)

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

Additional: Cauliflower Cheese £3.50 **Add** £1 for extra Jus

Cauliflower Steak (v)

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

Roast Carrot, Vegetable Jus

Additional: Cauliflower Cheese £3.50 **Add** £1 for extra Jus

Pan Fried Cod (gf)

Asparagus, Fish Sauce, Herb Oil

Espresso Martini Cheesecake

Kahlua & Coffee Syrup

Strawberry Matcha Cheesecake

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

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

Sides

French Fries £6

La Ratte Potatoes £6

Home Baked Bread £4.20

Buttered Seasonal Greens with Capers £7

A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.

Walk-ins very welcome