



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)

Ponzu Dressing

Smoked Duck

Carrot Puree, Lemongrass Jus, Pickled Carrot

Sea Bream Ceviche (gf)(df)

Cucumber, Chilli, Fresh Strawberry, Strawberry Sauce, Lime

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 Cornfed Chicken (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 Roasted Salmon (dfo)(gf)

Shellfish Bisque, Charred Fennel, Saffron Mashed Potato

New York Cheesecake

Mixed Berries, Strawberry Puree, Vanilla Ice Cream

Coconut and Passion Fruit Parfait

Diced Mango, Passion Fruit Coulis

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