

SUNDAY LUNCH

For Sharing

Artisan sourdough with Jersey butter £2.5

British charcuterie – wild boar salami, Cornish coppa, Suffolk salami & Trealy farm bresaola £21

Starters

Roasted butternut squash & coconut £7

Heritage beetroot, Vulscombe goats' cheese & pistachio pesto £8.5/£14

Mushrooms with duck egg on toast £8.5

Ham hock ballotine, piccalilli, sourdough £7.5

Crispy calamari, coriander & lime, Asian dressing £8.5

Mains

Butternut squash & spinach risotto, artichoke crisps £14.5

Sea Bass, caponata & salsa verde £22.5

Cumberland sausages, mashed potato, caramelised onion & wild thyme gravy £13.5

Ale battered fish & chips, tartare sauce £16

Beef burger & hand-cut chips £14 (add mature cheddar £1.5, Old Spot bacon £1.5)

Sunday Roasts

All our roasts come with seasonal vegetables, roast potatoes & Yorkshire pudding

Roast poussin, bread sauce £18.5

Roast leg of Irish lamb, mint sauce £19.5

Roast Scottish sirloin, red wine jus £19.5

Sides

Sweet potato fries | mashed potato | hand-cut chips £4

Tender stem broccoli & truffle béarnaise | mixed leaf salad, Regent's Park honey & mustard dressing |

sugar snaps & crispy bacon £4.5

*Ask your server if you require a list of the allergens present in any dishes.
A discretionary 12.5% service charge will be added to your bill*