

SUNDAY MENU

SUNDAY 12.00 - 21.00

STARTERS

SOUP OF THE DAY VG	11
SMOKED SALMON capers, crème fraîche, blinis	12.5
CHARCUTERIE SELECTION	17
Acorn-Fed 75% iberico ham, chorizo, saucisson, lomo, serrano, ham, pickles, sourdough	

MAINS

SUNDAY ROAST	32
Traditional roast with classic roast potatoes, vegetables, Yorkshire pudding, homemade jus (add a glass of House Claret for 42)	
ROSL FISH AND CHIPS	22
crushed peas, tartare sauce	
CUMBERLAND SAUSAGE AND MASH	21
mashed potato, red wine jus, caramelised onions	
CURRY OF THE DAY	22
please ask your server for today's selection (vegetarian and fish option available)	

SIDES

BROCCOLI WITH CHILLI AND GARLIC	6
FINE BEANS	5

DESSERTS

APPLE STRUDEL	9
Whipped cream	
CHOCOLATE MOUSSE	9
Chocolate crumble, honeycomb	
CHRISTMAS PUDDING	10
Brandy sauce	
BRITISH AND IRISH CHEESE SELECTION	15
Crackers and membrillo	



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.