

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

## SIDES

BROCCOLI WITH CHILLI AND GARLIC	6
FINE BEANS	5

## DESSERTS

CHOCOLATE MOUSSE Whipped ganache and honeycomb	10
POACHED RHUBARB Orange and crystallised puff pastry	11
COCONUT PANNACOTTA Coconut sago, caramelised pineapple, passionfruit curd	11



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.