

SUNDAY MENU

SUNDAY 12.00 - 21.00

STARTERS

SOUP OF THE DAY (VG)	11
SMOKED SALMON Capers, crème fraîche, blinis	12
CHARCUTERIE SELECTION Iberico ham, chorizo, lomo, fermented shallots, toasted sourdough	17

MAINS

SUNDAY ROAST traditional roast with potatoes, vegetables, Yorkshire pudding, homemade jus (add a glass of House Claret for 42)	32
HERB-BATTERED FISH HADDOCK French fries, crushed peas, tartare sauce	23
CUMBERLAND SAUSAGE AND MASH Mashed potatoes, red wine jus, caramelised onions	22
CHEF'S SIGNATURE CURRY Please ask your server for today's selection (v)	23

SIDES

BROCCOLI WITH CHILLI OIL AND CRISPY GARLIC (VG)	6.5
FRENCH BEANS, CONFIT SHALLOT (VG)	6.5

DESSERTS

CHOCOLATE MOUSSE Berry compote	5
APPLE TARTE TATIN Vanilla crème fraîche	12
MONT BLANC Chestnut jam, meringue, vanilla whipped cream (v)	5



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.