

SUNDAY MENU

SUNDAY 12.00 - 21.00

STARTERS

SEASONAL SOUP 12
Served with toasted sourdough (vg)

SMOKED SALMON 12
Capers, crème fraîche, blinis

CHARCUTERIE SELECTION 17
Iberico ham, chorizo, lomo, pickles, toasted sourdough

MAINS

SUNDAY ROAST 32
traditional roast with potatoes, vegetables,
Yorkshire pudding, homemade jus
(Add a glass of House Claret for 42)

HERB-BATTERED FISH HADDOCK 23
French fries, crushed peas, tartare sauce

CUMBERLAND SAUSAGE AND MASH 22
Mashed potatoes, red wine jus, caramelised onions

CHEF'S SIGNATURE CURRY 23
Please ask your server for today's selection
(vegetarian option available upon request)

DESSERTS

CHOCOLATE CRÉMEUX 12
Xoco 'Mayan Red' chocolate, raspberry sorbet

APPLE TARTE TATIN 14
Vanilla crème fraîche

VANILLA PANNA COTTA 11
Poached rhubarb



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.