

SUNDAY À LA CARTE MENU

SUNDAY 12.00 - 21.00

STARTERS

SALMON RILLETTES Dill, seeded crackers	15
CAESAR SALAD Baby gem, anchovies, parmesan, croutons	14
SEASONAL SOUP Toasted sourdough (plant-based)	11

MAINS

SUNDAY ROAST Potatoes, honey-roasted root vegetables, Yorkshire pudding, red wine jus (Add a glass of House Claret for 41.5)	30
HERB-BATTERED COD AND FRIES Tartare sauce, lemon, crushed peas, French fries	28
SEASONAL CURRY Basmati rice, poppadum, raita, mango chutney (v upon request)	26

DESSERTS

CRÈME CARAMEL Custard, caramel (v)	10
PLUM AND FRANGIPANE TART Almond frangipane, plums (v)	10
PAXTON AND WHITFIELD'S CHEESE SELECTION Best of British seasonal cheese selection, chutney, crackers (v)	16



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.