



Sunday lunch menu

Homemade herb and honey bread and butter £2.70

Starters

Leek and potato soup, served with herbs and honey bread and butter*	£4.60
Six or twelve rock oysters, served with lemon and a red wine and shallot vinegar	£8.00/15.00
Chicken liver parfait with a sweet onion marmalade and toast*	£5.90
Smoked salmon, with beetroot and horseradish cream	£6.00
Beetroot carpaccio with truffle-marinated mushrooms and a yoghurt dressing*	£5.00
Baked goat's cheese with caramelised fig, rocket and a balsamic reduction	£6.10
Seared tuna niçoise salad with a lemon and chive dressing	£6.50
Char-grilled merguez sausages with Mediterranean couscous and tzatziki sauce	£5.90

Roast

Two-course – Choose a starter & main (with *) or dessert and a main (with*) £15.50

Three-course – Choose a starter, dessert and main (with*) £18.50

Roast English top side of beef with horseradish sauce £13.50

Roast free range chicken £12.50

All roasts served with roasted potatoes, tarragon carrots, French beans, mixed herb Yorkshire pudding and jus

Mains

Roast herb crusted fillet of salmon with artichoke and parmesan puree, served with a garden salad £13.00

Fillet of beef, stout and oyster pie with mash potato and French beans £14.50

Lamb steak with warm potato, tomato, olives and baby gem salad with a rosemary vinaigrette £14.50

Roasted butternut squash penne pasta with fennel, rosemary, rocket and parmesan £11.00

Oven hay-baked guinea fowl with spinach, sweet potato chips and a garlic and parsley aioli £14.00

Side orders

Hand-cut chips £2.80 Mixed leaf salad with tomato and cucumber £2.80

Rocket and parmesan £2.80

Ingredients are sourced daily, and because of market forces, prices are subject to change
Dishes may contain nut traces

A 10% discretionary service charge will be added to your bill