



Nibbles & Snacks

Rosemary & Garlic Marinated Gordal Olives — £5.00

Homemade Sourdough, Confit Garlic Butter — £5.50

Maple Glazed Pork Belly, Gochujang — £8.00

Sunday Lunch

2 Courses £32.50, 3 Courses £39.50

Starters

Spring Pea Velouté, Truffle, Homemade Sourdough

Braised Ham Hock Croquette, Sauerkraut, Sweet Mustard

Duck Liver Parfait, Pineapple Chutney, Brioche

Tempura Monkfish, Mussels, Curry, Mango Chutney

Mains

Black Treacle Cured Beef Sirloin, Yorkshire Pudding

Lemon & Fennel Cured Pork Rack

Confit Duck Leg

All Roasts served with Beef Dripping Roast Potatoes, Bacon Braised Savoy Cabbage, Carrot, Parsnip, Gravy

Banker's Beer Battered Hake, Fries, Crushed Peas, Tartare Sauce

Soft Herb & Mascarpone Gnocchi, King Oyster Mushroom, Aged Parmesan

Puddings

Strawberry Mousse, Macerated Strawberries, Meringue

Banoffee Choux Craquelin, Bourbon Caramel Sauce

Warm Chocolate Fondant, Pistachio Ice Cream

Classic Vanilla Affogato, Almond Madeleine

Selection of Homemade Ice Cream & Sorbets

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.