

Sunday Lunch 3rd November

2 course £28 3 course £32

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Turmeric spiced celeriac tzatziki, pomegranates, chervil

Gressingham duck liver pate gooseberry jam, toast

Half pint king prawns lemon aioli, bread

Hereford beef mince toasted sourdough, horseradish

Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil

Mains (include a side dish)

North East Atlantic Coley St Austell Bay mussel risotto, spinach, leeks

Caraway roasted carrot & potato pave whipped beets, fennel, thyme, chickpeas, Dijon dressing

Scottish Plaice sauteed potatoes, capers, samphire, peas, tomato, lemon butter

Gressingham duck breast dauphinoise potato, broccoli, pan jus *£5 supplement

Hereford Beef 100z hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Why not add garlic king prawns to your steak £7

Cumin roasted aubergine whipped tofu, balsamic onion, tomato, almonds, gochujang dressing

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Burgers (hand cut chips, mature cheddar, coleslaw, house baked brioche)

Plant Based Burger**pickles, lettuce, tomato, garlic mayo

**vegan friendly buns & cheese available

Cheese Burger* home cured bacon, pickles, lettuce, tomato, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

*Double up with an extra patty in your burger £4, add a fried egg £2

Sunday Roast

Hereford sirloin of beef horseradish sauce, our beef is served pink

Tamworth shoulder of pork apple sauce

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese puree & pan gravy from proper stock

Cauliflower Cheese for 2 £8

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Duck fat roast potatoes

Sunday roast veg

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Spiced autumn squash, pomegranates, tahini

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet

Basque style cheesecake crème brulee serve, raspberry compote

Quince fool vanilla yogurt, ginger crumb

Affogato; 2 scoops of vanilla & espresso

Choux bun pistachio cream, damsons

Orange & cranberry bread & butter pudding custard

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Burford cheddar, Wigmore, Pevensey Blue

Great for two people to share or *£5 supplement on its own

Little Pudding Tea or coffee with a small serve of either

Dark chocolate torte / Lemon posset / Strawberry frangipane tart

All the (little) puddings the 3 small puddings above, as they are... *£5 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.