



Sunday Best

2 courses £32 | 3 courses £38.5 *with a roast*

Sourdough focaccia, salted butter **V** £4.5 | Nocellara olives **V** £5

Starters

Seasonal soup, sourdough **VG** £7.5

Beetroot tartare, whipped goat's curd, pickled raisins **V** £8

Smoked haddock fish cake, burnt leek, dill aioli £9

Champagne cured trout, beetroot, linseed £10

Scotch egg, chilli jam £9.5

Chicken & smoked ham terrine, bbq leek, croute £10

Roasts *with all the trimmings*

Sirloin of beef £24.5 | Pork loin, crackling, apple sauce £23.5

Butternut & mushroom Wellington **VG** £21.5

Mains

Beef burger, bacon jam, smoked cheese, pickles, fries £19.5

Beer battered haddock, chips, scraps, tartare, crushed peas, beer pickled onion £19.5

Autumn squash risotto, spinach, crispy sage, Parmesan **V** £18

Sides £4.5

garlic, thyme & rosemary roast potatoes & gravy

cauliflower & broccoli cheese | pigs in blankets, honey mustard

Puddings

Spiced pear crumble, crème anglaise £8.5

Sticky toffee pudding, toffee sauce, vanilla ice cream £9

Vanilla panna cotta, figs, candied hazelnut £9

Chocolate orange tart, candied orange, chocolate tuile, clotted cream £10

Boozy affogato, vanilla ice cream & Frangelico £8

Saffron ice creams & sorbets £3 *per scoop*

vanilla pod | traditional chocolate | strawberries & cream

vegan vanilla | mango sorbet | lemon sorbet | raspberry sorbet

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team