



## Sunday Best

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

Bloody Mary £10

Sourdough, whipped butter £4 | Pork belly, apple purée £7.5

Nocellara olives V £4 | Padron peppers, loaded oil £5

### Starters

Pork scotch egg, red onion marmalade £10

Salt cod croquettes, lemon aioli, dill £9

Roasted beetroot salad, goat's curd, walnut V £9

Game terrine, blackberries, quince £10

Sweet potato & winter squash soup, crispy chilli £7.5

Chalk stream trout tartare, crème fraîche, apple & sesame tuile £10

### Roasts

Sirloin of beef £25 | Rolled pork belly £24 | Butternut squash & truffle Wellington VG £22

*All served with roast potatoes, braised red cabbage, roasted roots, broccoli & gravy*

### Mains

Beer battered haddock, triple cooked chips, crushed peas £19.5

Beef burger, cheese, pickled red onion, burger sauce & fries £19.5

BBQ cauliflower steak, cavolo nero, romesco, almonds VG £19

### Sides for the table £7

cauliflower cheese | honey mustard pigs in blankets | pancetta, apricot & sage stuffing

garlic & thyme roast potatoes | braised beef Yorkshire, crispy onions

### Puddings

Vanilla cheesecake, plum, almonds £10

Sticky toffee pudding, butterscotch, clotted cream ice cream £9

Pumpkin crème brûlée, cinnamon shortbread £10

Vegan chocolate & hazelnut tart, orange & olive oil sorbet £10

Affogato, double espresso & vanilla ice cream VGA £5

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