

SUNDAY

STARTERS

HAM HOCK CROQUETTES £14

Homemade truffle emulsion, pickled cucumber, 24 month Parmesan

GARLIC MUSHROOMS ON TOAST VGO £10

36 month aged Parmesan

TRUFFLE & CAULIFLOWER SOUP GFA, V, N £10

Fried Cheddar beignets, toasted hazelnuts

CHICKEN LIVER PARFAIT GFA, N £14

Savoury granola, chive oil, toasted milk loaf, corn flower, apple marigold.

TEMPURA SQUID £14

Asian style chilli & garlic sauce.

EXTRAS

TRUFFLED CAULIFLOWER CHEESE £6

SEASONAL VEGETABLES £6

CREAMED MASH POTATOES £6

EXTRA GRAVY £4

MAINS

45 DAY AGED ROAST SIRLOIN OF BEEF GFA £28

Mashed potatoes, beef fat roasties, Yorkshire pudding, sauteed spring greens, glazed carrots, red wine gravy.

ROAST BELLY PORK WITH CRACKLING GFA £24

Mashed potatoes, beef fat roasties, Yorkshire pudding, sauteed spring greens, glazed carrots, red wine gravy.

ROAST CHICKEN GFA £26

Mashed potatoes, beef fat roasties, Yorkshire pudding, sauteed spring greens, glazed carrots, red wine gravy.

‘LE GRAND ROAST’ GFA £30

A selection of the above three meats with accompaniments.

SHORT RIB BOURGUIGNON £28

Confit garlic mash, green beans, lardons, silver skin onions

HADDOCK & CHIPS GF £18

Warm tartare sauce, curry emulsion, peas, caviar.

WILD MUSHROOM & ARTICHOKE RISOTTO VG £25

Sautéed mushrooms, artichoke puree.

LAMB & MINT SUET PUDDING £20

Mashed potatoes, lamb & pea gravy.

GF - Gluten Free, GFA - Gluten Free Adaptable, VG - Vegan, V - Vegetarian, N - Contains Nuts

Our menus contain allergens, if you suffer from a food allergy or intolerance please inform a member of our restaurant team. Whilst we take every care with allergens, we cannot guarantee our food or drinks to be 100% allergen free, due to the environment in which they are prepared