



Sunday Menu

Starters

Citrus Cured Salmon

avocado, lime, grapefruit, nori & sesame seed cracker £9.00

Warm Octopus Salad

black olive, chorizo & red pepper aioli £12.00

Butternut Squash Veloute

pumpkin seeds, ricotta & spinach tortellini £7.50

Ham Hock & Smoked Chicken Terrine

celeriac remoulade & toasted brioche £8.50

Pan Fried Scallops

fennel compote, pickled apple, seaweed & caviar sauce £15.00

Mains

Pan Fried Sea Bass

winter vegetables, saffron, mussel, clam & champagne veloute £27.50

Roast Sirloin of Beef

slow cooked beef cheek, hispi cabbage, glazed carrots, roast potatoes & cauliflower cheese & Red wine Jus £24.00

Pan Fried Halibut

parmesan gnocchi, chanterelle mushrooms & shellfish sauce £29.50

Slow Cooked Pork Belly

Braised pork cheek, apple puree, hispi cabbage, glazed carrots, roast potatoes & cauliflower cheese & Red wine Jus £19.50

Vegetable Wellington (VE / V)

hispi cabbage, glazed carrots, roast potatoes & cauliflower cheese & Red wine Jus £16.50

Whole Roasted Poussin

hispi cabbage, glazed carrots, roast potatoes & cauliflower cheese & Red wine Jus £18.50

Fish & Chips

£19.00

Sides

Purple Sprouting Broccoli £4.95

Roast Potatoes £4.50

Yorkshire Pudding £2.00

Red Wine Jus £2.00

Tripple Cooked Chips £4.95

Portion of Roast Poussin £10.00

Portion of Roast Beef £12.00

Portion of Roast Pork £9.50

Please advise your server of any allergies or food intolerance.