

Sunday Lunch Menu Sample menu; dishes may change subject to availability

<i>Cocktail of the Day</i>	Verdita vodka apple mint cucumber	£8
<i>Starters</i>	Sourdough house-made butter	£4
	Octopus salad burnt citrus pepper mint	£10
	Mushroom parfait root crisps sourdough (v)	£10
	Smoked chicken wing consommé maple	£8
	Treviso salad pear capers Rocquette cider (v)	£8
<i>Roasts & Mains</i>	Beef sirloin roast trimmings	£25
	Guernsey lamb roast trimmings	£25
	Chicken breast roast trimmings	£25
	Celeriac steak roast trimmings	£20
	Seabass tomato consommé basil samphire	£16
	Roast trimmings Roast potatoes, Yorkshire pudding, butternut squash purée, roasted carrots, roasted parsnips, tenderstem broccoli, roasted garlic, jus	
<i>For sharing</i>	Roast selection (large) beef chicken lamb roast trimmings	£60
<i>For the kids</i>	Roast beef sirloin roast trimmings	£15
	Chicken roast roast trimmings	£15
	Beef burger cheddar cheese lettuce	£12
<i>Salads & Sandwiches</i>	Chicken caesar salad crutons anchovy dressing	£20
	Lobster roll garlic butter lemon mayo fries	£20
	Roast beef sandwich rocket horseradish mayo fries	£15
<i>Side dishes</i>	Cauliflower cheese	£6
	Hook sausage stuffing	£6
	Grilled tenderstem broccoli	£7
<i>Desserts</i>	Basque cheesecake blueberry	£9
	Chocolate crèmeux pear hazelnut seed crunch	£9
	Vanilla ice cream	£3
	Lemon sorbet	£3
	Cheeseboard	£15

Please do ask about allergens & inform us of any dietary requirements.

A 10% discretionary service charge will be added to your bill with all of the tips going to our team.