

*Sunday Lunch*  
Ask your server for  
our daily specials

**Nibbles**

House olives VG 4.5

Homemade focaccia, sourdough, flavoured butter 6.5

Mini chorizo, red wine and honey glaze 6

**Starters**

Soup of the day, sourdough V

Beef croquette, remoulade, crispy onions

Moules, shallots, garlic, white wine, Guernsey double cream, parsley, toast

Halloumi and sweetcorn fritters, tomato salsa V

4 local oysters, red wine vinaigrette, lemon

Smoked salmon, prawn and cream cheese roulade, pickled cucumber salad, toast

**Mains**

Roast sirloin of beef, Yorkshire pudding, smashed carrot & swede, roast cabbage, butternut squash and red onion, roast potatoes, mash, gravy

Roast pork, crackling, apple puree, Yorkshire pudding, smashed carrot & swede, roast cabbage, butternut squash and red onion, roast potatoes, mash, gravy

Root vegetable, mushroom and nut stuffing balls, Yorkshire pudding, smashed carrot & swede, roast cabbage, butternut squash and red onion, roast potatoes, mash, gravy

Catch of the day, new potatoes, seasonal greens, crispy caper butter

Moules, shallots, garlic, white wine, Guernsey double cream, parsley, toast, fries

**Desserts**

Cheesecake of the day

Banana brownie sundae, hot chocolate sauce, caramelised banana, vanilla ice cream

Fig and blackberry pavlova, whipped cream, vanilla ice cream

3 british cheeses, roquettes chutney, crackers, grapes, pickled celery

Ice cream or sorbet

3 courses 36 | 2 courses 29 | Child's roast 12

**Sides**

Cauliflower cheese 6 | Grilled tenderstem broccoli 5 | Fries 6

Green beans, shallots & garlic 6 | Roast potatoes 6

**Brunch  
Cocktails**

Bloody Mary, Vodka, Tomato Juice, Worcestershire, Lemon Juice, Celery Salt, Black Pepper, Olives, Tabasco (optional) 10

Hibiscus Mimosa, Homemade Hibiscus Syrup, Fizz 10

Stimulant, Vodka, Coffee liqueur, Espresso, Vanilla 10

Please advise our staff of any allergies or dietary restrictions.