SUNDAY LUNCH MENU



SMALL PLATES

Warm Home Spiced Nuts - 6

Blackened Padron Peppers - Maldon sea salt & citrus - 4.5

Baked Sicilian Olives - Sundried tomatoes & Roquito peppers - 5

Curry Spiced Whitebait - Fresh lime, homemade mint & cucumber raita - 6.5

Bread & Olives - Toasted focaccia, Olive Oil & Balsamic, chef's homemade butter, baked Sicilian olives & peppers (suitable to share) - **9**

STARTERS

Chefs Homemade Soup of the day - Toasted herb focaccia - 8.5

Crispy Baby Octopus - BBQ, soy & honey glaze, cucumber & coriander salad, fresh chilli & lime - 9

Pressed Ham Hock Terrine - Smoked beetroot purée, pickled radish & beetroot, dressed leaf, toasted herb croutes - **9.5**

Baked Camembert Board - Chilli jam, pickled cornichons, toasted ciabatta (suitable to share) - 14.75

Fennel, Dill & Juniper Risotto - Crispy Lilliput Capers, Charred lemon - 9.5

+ Smoked Salmon - 2

Persian Spiced Orzo Salad - Pomegranate, charred apricots, toasted pistachio, coriander, citrus - 8.5

MAIN COURSES

Dry Aged Black Aberdeen Angus Sirloin of Beef - 24

Slow Braised Rosemary & Red Wine Lamb Shank - 26

Pan Roasted Herb Chicken Supreme - 23

Chefs Vegetable & Spring Herb Wellington - 19

All above are served with roasted potatoes, roasted carrot, braised red cabbage, seasonal greens, Yorkshire pudding & red wine gravy

6oz Coal Fired Prime Beef Burger - Toasted brioche bun, monterey jack cheddar, baby gem, beef tomato, sliced dill pickles, classic burger sauce, smoked chilli jam, skin on fries & onion ring **- 18**

Crispy Beer-Battered Haddock - Pea aioli, homemade tartar sauce, charred lemon, hand cut chips - 18

Fennel, Dill & Juniper Risotto - Crispy Lilliput Capers, charred lemon - 19

+ Smoked Salmon - 4

SIDES

Cauliflower Cheese – 4.5 | Seasonal Greens 4.5 | Roasted Herb Potatoes - 4.5 | Yorkshire Pudding - 1 Skin on Fries - 3.5 | Hand Cut Chips - 4.5