

SUNDAY LUNCH

TWO COURSES 29.00 PER PERSON
THREE COURSES 36.00 PER PERSON

STARTERS

CRISPY DUCK

slow cooked, then deep fried shredded duck leg, fresh chillies, sliced cucumber ribbons, spring onion, bean sprouts and hoisin sauce served on a Chinese pancake

BEETROOT & GOATS CHEESE SALAD

candied walnuts and rocket leaves and a honey and lemon dressing

VGFN

PEA & HAM SOUP

pea soup with shredded ham and a sourdough croûton (vegetarian option available)

HOT WOOD SMOKED SALMON

cured with Gosling's Rum, chilli and muscovado sugar, served with grilled fennel, mango chilli and coriander salsa

LAMB KOFTA

red onion, cucumber, tomato salad tzatziki and flatbread strips

GAZPACHO

grilled langoustine tail, Tabasco vinaigrette
GF DF

FROM THE GRILL

SUNDAY ROAST

Every Sunday we have a roast special cooked in the oven and finished over the grill. Ask your server what's on this Sunday.

10OZ RUMP STEAK

marinated for 24 hours in smoked paprika with chilli and garlic, served with sweet potato fries, guacamole and crème fraîche

5.00 supplement

GF

8OZ BEEF BURGER

crispy pancetta and mature cheddar cheese, served in a beer sourdough bun with tomato, gherkin, lettuce and triple cooked chips

BUTTERFLIED CHICKEN BREAST

marinated in our secret rub with chimichurri sauce, Blue Smoke chips and tenderstem broccoli
GF

GREEN BURGER

char-grilled courgette, grilled halloumi, red onion and chilli relish served in a beer sourdough bun and Blue Smoke chips

V

TOFU

marinated for 24 hours in smoked paprika with chilli and garlic, served with guacamole and crème fraîche, sweet potato fries and a half grilled lemon

V

DUO OF LAMB

Lamb belly and two bone rack of lamb, served with savoy cabbage, peas, garlic potatoes and mint jus

DARNE OF SALMON

lemon and herb gremolata, new potatoes and grilled tenderstem broccoli

DESSERTS

FRANGIPANE

a sweet almond based sponge, baked within a sweet pastry case, Italian wild cherry and Amaretto frangipane with Madagascan vanilla ice cream

NV

SALTED CARAMEL CHOCOLATE

BROWNIE

chocolate caramel brownie with chocolate sauce and vanilla ice cream

V

GRILLED PINEAPPLE

with chilli and lime syrup and coconut ice cream

VGF

ICE CREAM

Madagascan vanilla, roasted strawberry, chocolate, coconut, vanilla (diabetic),
GFV

SORRBETS

lemon, mango, raspberry
VG GF V DF

Prices are inclusive of VAT charged at the current rate. It's the responsibility of the diner to inform or ask any team member on special dietary requirements or allergen information.

Allergen information is available for all our dishes, however, due to preparation or cooking method, it is not possible to guarantee total segregation of any allergens.

(N) - contains nuts (V) - vegetarian (GF) - gluten free (DF) - dairy free