

SUNDAY MENU

SNACKS

Gordal piquante olives (F,N,S,V)	3/6	Hummus, chilli, beer crackers (G,S,SS)	5
Sourdough bread, salted butter (D,G,S,V)	6	Chipolatas, mustard, honey (D,G,M,P,S)	4
Fresh crab taco, breakfast radish, wasabi (CR,G)	6		

SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) Vegan without butter	8	Chilli beef nachos & cheese (D,G,S)	10
Monkfish tempura & cod roe (D,F,G)	13	Parma ham, roasted peach, Greek yoghurt & pecan nuts (D,N,S)	12
Burrata, jalapeno, lime, crisp onion dressing (D,G,SY)	12	Lamb scotch egg, tzatziki mint yoghurt (D,E,G,S)	12
Crispy pork belly bites, tomato & chilli jam (S)	10	Grilled local asparagus, whipped hummus, smoked almonds (G,N,SS,VG)	12

ROASTS

Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

LARGE PLATES

Spinach, courgette & mint orzo, summer peas, baby gem & vegan feta (G,SY,VG)	19
Chicken schnitzel, Caesar salad (D,E,F,G,S)	21
Beer battered local fish, chunky chips, peas, tartare sauce (D,E,F,G)	21
Prawn and crab spaghetti, chilli, tomato & parmesan (CR,D,E,G,MO,SY)	25

ROBATA GRILL

Skewers - Served with flatbread & lime leaf rice	225g Dry aged sirloin steak (D), choice of sauce	24
Lamb, chimmi churri (D,G)	225g Dry aged fillet steak (D), choice of sauce	32
Chicken teriyaki (G,SS,SY)	Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G)	21
Squash, tamarind, halloumi (D,G,V)	Add bacon £2	

SIDES

Skinny Fries (VG) - Buttered mash (D,V) - Cauliflower cheese (D,V) - Creamed spinach (D,V) - Lime leaf rice (VG) - Garden salad (M,P,VG) - Rosemary & seasalt fries (E,V) | All 4
Pigs in blankets (D,F,G,S) | 7.5

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 12.5% will be added to tables of 6 and above. All prices include VAT.