

SUNDAY MENU

SNACKS

Gordal piquante olives (F,N,S,V)	3.5/7	Mini poppadoms, aubergine & lime pickle (G,M,VG)	6
Gilda sourdough, Netherend farm butter, rapeseed oil & balsamic (D,G,S,V)	6	Smoked cods roe, potato rosti, pickled shallot (D,E,F,G,M,S)	6

SMALL PLATES

Chef's soup, sourdough bread (G,V,VG) Vegan without butter	9	Chestnut mushroom parfait, fig chutney, toasted brioche (D,E,G,M,V)	12
Nduja scotch egg, lime crème fraîche (D,E,G,M,S)	12	Carrot & cashew nut hummus, crostini, roast pumpkin seeds (N,G,VG)	10
Kimchi pork belly bites, Asian slaw, toasted peanuts (G,P,SS,SY)	12	Classic prawn cocktail, Marie Rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M)	13

ROASTS

Chicken supreme stuffed with Cumberland sausage meat (D,E,G,S)	24
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
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG)	20

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

Beer battered fish & chips, garden peas, tartare sauce (D,E,F,G,M,S)	21
Baked onion kiev, chestnut hummus, salsa verde, watercress salad (D,E,G,N,M)	22
Roasted skate wing, lobster peppercorn sauce, French fries, black cabbage (C,CR,D,F,S)	26

ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	24
225g Dry aged fillet steak (D), choice of sauce	32
Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) Add bacon £2	21

SIDES

Skinny Fries (VG) - Garlic cream mushrooms (D,V) - Roasted heritage carrots (D,V) - House Salad (V)
 Buttered mash (D,V) - French peas (D,V) - New potatoes (D,V) | All 5
 Pigs in blankets (D,F,G,S) | 6

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 10% will be added to your table. All prices include VAT.