

# 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) <b>Vegan without butter</b>	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 & brazil 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)	21
<b>Add bacon £2</b>	

## 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)   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.