

# SUNDAY MENU

## SMALL PLATES

Gordal piquanté olives (F,N,V)	4	House bread, whipped butter (D,G,S,V)	2pp
Honey, siracha & coconut glazed chicken wings (G,SY)	5	<b>Add</b>	
Rosemary & garlic baked Camembert, hot honey, ciabatta toast (D,G)	18	Sun dried tomato hummus (VG)	3
		Chicken liver parfait (D,S)	3
		Smoked mackerel pâté (D,F)	3
Charcuterie platter, pickles, house bread, whipped sea salt butter (D,G,M,S)			18
Salmon & prawn Thai fish cakes, chili & lemon grass jam (CR,E,F,S)	12	Charred corn ribs, lime, coriander & smoked paprika glaze, garlic aioli (VG)	10
Shredded duck & sweetcorn spring roll, plum sauce, pickled carrot salad (E,G,SY)	13	Crispy pork belly bites, honey & ginger glaze (G,SS,SY)	11
Charred mackerel fillet, celeriac & apple remoulade (E,F,M)	10	Breaded goats cheese, pickled beetroot, candied walnut, beetroot relish (D,E,G,N)	10

## 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)

## LARGE PLATES

Local beer battered fish, chunky chips, garden peas, tartare sauce (D,E,F,G,M,S)	22
Roscoff onion tart tatin, celeriac purée, maple & Treviso salad (G,VG)	22
BBQ fillet of halibut, new potatoes roasted in chorizo butter, samphire & cockle broth (D,F,G,MO,S)	26

## ROBATA GRILL

300g Dry aged rib-eye steak (D), choice of sauce	32
<b>Steak sauces</b> - Peppercorn, Blue Cheese, Garlic Butter or Chimmi Churri	
8oz steak burger, seeded bun, tomato relish, monterey jack cheese, baby gem, coleslaw & skinny fries (D,E,G)	21
<b>Add bacon £2</b>	

## SIDES

Chili salt fries (VG) - Corn ribs, chimmi churri (D,V) - Chorizo roasted new potatoes (D,G,S) - French peas (D) - Baby gem Caesar salad (E,F,G,M)	All 5
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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.