



SUNDAY LUNCH

12.30 - 4

TO START

WILD MUSHROOM FRICASSÉE

black garlic, pickled shallot, sourdough crouton 7 vg, gfo

HERITAGE BEETROOT

pistachio, watercress, goats curd 7 v, vgo, gf

GRILLED SARDINE

black olive, anchovy, salsa verde 7 gf

HAM HOCK & CHEDDAR CROQUETTE

pea purée 7

FENNEL CURED SALMON

compressed cucumber, crème fraîche, fennel top salad 7.5 gf

ROASTS served with duck fat roasted potatoes, yorkshire pudding & all the trimmings

LEMON & THYME ROAST CHICKEN

roast garlic, bread sauce 15 gfo

CRISPY SKIN PORK BELLY

puffed crackling, apple sauce 17 gfo

SIRLOIN OF BEEF

burnt onion, marmite hollandaise 17.5

ADD cauliflower cheese for two 4.5

WILD GARLIC GNOCCHI

rocket, cherry tomatoes, green beans, parmesan, almonds 16 v, vgo, ns

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available
we can't list every ingredient that we use so if you have an allergy or intolerance please let us know