

To Start

Soup of the Day [gfo]
Crusty Bread £6.50

Venison & Pork Scotch Egg
Carrot Purée, Crispy Onions, Red Onion Marmalade, Red Wine Dressing £8

Katsu Beef Croquettes [n]
Curried Emulsion, Kachumber Salad, Cashew Dukkah £8

Cornish Crab Tian [gf]
Avocado Crème Fraîche, Sesame Wafers, Tomato & Chilli £9

Butternut Squash & Burrata Arancini [v] [n]
Pine Nut Emulsion, Parsley & Sage Pesto £7

Scottish Smoked Salmon Crumpet
Lemon & Dill Emulsion, Soft Poached Egg, Watercress £9

Crispy Duck Leg Hash Brown [gf]
Fried Duck Egg, Pineapple Pickle £8

Seared Scallops
Pea & Feta Pancake, Wasabi Aioli, Radish £14

Sunday Lunch

All Served with Roast Potatoes, Seasonal Vegetables, Cauliflower
Cheese, Yorkshire Pudding, Homemade Stock Gravy

Roast Rump of Beef £18

Braised Shoulder of Lamb £18
Rosemary & Garlic Stuffing

Roast Chicken Crown £16
Sage & Onion Stuffing

Roast Pork Loin £16
Sage & Onion Stuffing, Crackling

Vegetarian Wellington
Mushroom, Carrot & Roast Shallot £14

Chateaubriand for Two £65
Sunday Lunch Trimmings

Please Ask about Gluten Free Options
Roasts Available as Children's Portions at Half Price

Classics

8oz Bistro Rump £22
Steak Garnish

gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian

We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff