

Spring Sunday Lunch

Two courses £32 | Three courses £37

For the Table

Warm green olives, citrus oil,
sea salt **gf vg** 4

House bread,
Marmite butter **v** 4

Whipped smoked cod's roe,
French radishes **gf** 5

Silver skin anchovies,
parsley oil **gf** 4

Small Plates

Jerusalem artichoke soup,
artichoke crisps, nettle oil **gf vg**

Charred white asparagus, wild garlic pesto,
garlic flowers **v gf**

Pressed duck & chicken terrine, rhubarb
chutney, sourdough toast **gf***

Smoky crayfish salad, braised gem,
pickled cucumber **gf**

Roasts

Roast sirloin of Beef,
horseradish crème
fraîche **gf***

Roast leg of Lamb,
mint jelly **gf***

Baked Puy lentil cottage pie
gf* vg

All the above Roasts come with

Roasted potatoes, maple & fennel glazed carrots, cauliflower cheese, wilted spring greens,
Yorkshire pudding and a rich hearty gravy.

Grilled Cod loin,
pea & asparagus fricassee **gf**

Desserts

Rhubarb & custard mille-feuille **v**

Maple syrup baked pear, feta
& walnut **vg gf**

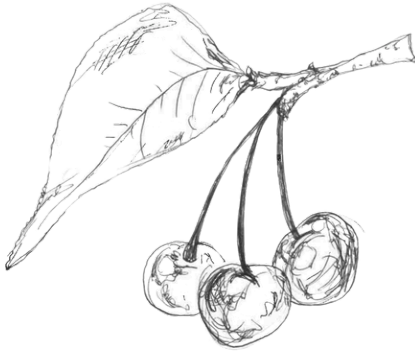
Black Forest gateaux,
vanilla ice-cream **v**

Buttermilk &
lemon panna cotta **v gf**



v-vegetarian vg-vegan gf-gluten free * available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies



Children's Spring Menu

2 courses for 9.95

3 courses for 12.95

Starters

Cheesy garlic bread **gf* v***

Jerusalem artichoke soup **gf vg**

White bean hummus, crispy ciabatta **gf* vg**

Mains

Pasta with pesto or tomato & herb sauce **v**

Cod goujons, chips & garden peas

Wild mushroom risotto, herb oil **gf vg**

Sundays only

Roast beef or leg of lamb with all the smaller trimmings **gf***

Desserts

Selection of ice creams **gf vg***

Chocolate brownie with vanilla ice cream **v**

Black Forest gateaux **v**

vg - vegan v- vegetarian gf - gluten free * available upon request

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