SUNDAY MENU

SMALL PLATES

HONEY GLAZED GOATS CHEESE 11
heritage beetroot, candied walnuts

NDUJA STUFFED DE-BONED CHICKEN WING 14
honey & soy glaze, pickled chilli

CREAMED WILD MUSHROOMS 10
blue cheese, toasted foccacia

SCOTCH EGG 13
homemade brown sauce

FETA & COURGETTE FRITTERS 10
tomato dressing

SIDES

SEASONAL GREENS 5

TRUFFLE & PARMESAN FRIES (VE/GF) 5

ROCKET SALAD 5

CAULIFLOWER CHEESE 5

LARGE PLATES

FISH OF THE DAY market price
white bean cassoulet, chimichurri

ROAST WALNUT AND APRICOT 18
roast potatoes, honey glaze carrot & parsnip, yorkshire pudding, greens and gravy

ROAST PORCHETTA 21
roast potatoes, honey glaze carrot & parsnip, yorkshire pudding, greens and gravy

BEEF ROAST 21
roast potatoes, honey glaze carrot & parsnip, yorkshire pudding, greens and gravy

PUDDING

BASQUE CHEESECAKE 9
kirsch cherries

STICKY TOFFEE PUDDING 9
toffeesauce, vanilla ice-cream

A NOSE OF CHEESE & HOUSE CHUTNEY 12
please ask for today's specials (V)