Sunday Menu

## SMALL PLATES

Sourdough bread, cold pressed rapeseed oil & balsamic vinegar (pb)	4
Nocellara olives (pb)(gif)	3.75
SUNDAY ROASTS	
All roasts are served with Yorkshire pudding, roast potatoes, celeriac purée, hispi cabbage, roasted carrots & parsnips, red wine gravy	
Roast beef, horseradish cream	19.75
Roast pork, apple sauce	16.5
Roast chicken with apricot, pork & sage stuffing, bread sauce	19
Roast mushroom & cashew nut Wellington with vegan gravy $(pb)^*$	17
SIDES	
Braised red cabbage with apple and cinnamon (pb) (gif)	4
Cauliflower cheese, thyme & parsley crumb (gif) (v)	5
Pigs in blankets, rosemary, honey & mustard	5
PUDDINGS	
Selection of British cheeses with grapes, biscuits & chutney	11
Lemon cheesecake, blood orange curd, charred clementine (pb) (gif)	8.5
Sticky toffee pudding with custard (v) (gif)	7
Salted caramel chocolate truffles	4.5
Dark & white chocolate roulade, strawberry coulis, toasted almonds, red berries (v)	8.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

<sup>\*</sup>Not served with Yorkshire pudding. If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.