

# Sunday

## NIBBLES

Nocellara Olives <sup>(gf)(ve)</sup>	4.5
Focaccia <sup>(v)</sup> Rose harissa and herb butter	6
Edamame Beans <sup>(gf)(ve)</sup> Soy, sesame	7
Rock Oysters <sup>(gf)</sup> Mignonette, lemon or Jalapeño, lime & coriander	3 for 13

## PLATES

Seared Scallops <sup>(gf)</sup> Brown butter, preserved lemon, crispy capers	14
Burrata <sup>(v)(gf)</sup> Asparagus, pistachio, lemon, honey	12
Tiger Prawns <sup>(gf)</sup> Green curry, chilli & coriander	15

(v) - vegetarian  
(ve) - vegan  
(gf) - gluten free

## ROASTS

All served with butternut squash purée, seasonal greens, roasted potatoes, maple glazed carrots, Yorkshire pudding & beef dripping gravy. Vegan roast is served with vegan gravy and without a Yorkshire pudding.

Rump of Beef	25
Lemon & Herb Chicken	22
Pork Belly	24
Mixed Roast for Two All of the meats and all the trimmings	55
Vegan Wellington <sup>(ve)</sup> Beetroot, wild mushroom, spinach & spiced chickpeas in short crust pastry	20

## EXTRAS

Cauliflower Cheese <sup>(v)</sup>	7
Roasties & Gravy <sup>(gf)</sup>	5
Maple Carrots <sup>(gf)(ve)</sup>	4
Yorkshire Pudding <sup>(v)</sup>	1



Please inform your server of any allergies or dietary requirements.  
A discretionary 12.5% service charge will be added to your bill.