



**2 Courses - £35, 3 Courses - £40**  
**Every Sunday 12pm - 6pm**

**Cocktails £7/£12**

Bloody Mary | Seasonal Sangria | Paloma

**Snacks**

Baguette, Salted Whey Butter \*ve £4

Nocellara Olives, Preserved Lemon, Chilli ve £4.50

Charcuterie, Cantaloupe, Kalamata £8

Mini Chicken Kiev, Parsley Aioli £8

Hash Browns, Caviar, Crème Fraîche £10

**Starters**

Roast & Pickled Beets, Driftwood Goats Cheese, Hazelnut Brittle £9

Beef Tartare, XO, Egg Yolk, Rye £11

Tuna Crudo, Blood Orange, Cucumber, Avocado £13

**Mains £26 each**

*Served with roast potatoes, buttered greens, roasted roots, gravy & a Yorkshire pud*

1/2 Rotisserie Chicken, Garlic & Thyme Butter

Kale Stuffed Hispi Cabbage, Pangrattato ve

Beef Topside, Rosemary & Mustard Glaze

**Sides & Sauces**

Cauliflower & Broccoli Cheese, Camembert, Fontal v £9

Roasties with Chicken Dripping & Thyme \*ve £4.50

Truffled Green Beans, Black Kale, Parmesan \*ve £7

Gravy Boat £3.50

**Desserts**

Lemon Sorbet, Limoncello ve £7

Chocolate Brownie, Vanilla Ice Cream £7

Burnt Lemon Posset, Ginger & Oat Biscuit, Clotted Cream Ice Cream v £7

*\*ve indicates that this dish can be made vegan*

*All of our meat is halal*

*If you have any dietary requirements or allergies please inform your server*