



SUNDAY LUNCH

Hereford Sirloin of Beef 20

Yorkshire Pudding | Red Wine Gravy

Half Rotisserie Chicken 18

Choose your Sauce - Garlic Butter | Red Wine Gravy | Nduja Butter

Vegetarian Tart 17

Wild Mushroom, Spinach + Roast Squash | Truffle Cream

All Served With

Garlic Butter Roast New Potato | Maple Roast Chantenay Carrot | Grilled Tender Stem Broccoli

Whole Rotisserie Chicken 30

Choose your Sauce: Garlic Butter | Red Wine Gravy | Nduja Butter **Choose Your Sides:** We Recommend 2-3 Sides for the Table

Little Ones Roast (12 and under)

Shredded Chicken, Pig in Blanket 8 | Roast Beef, Yorkshire Pudding 8 | Lashfords Sausage 8 | Mac N Cheese 6

Served With: Roast New Potato | Maple Roast Carrot | Green Beans

SIDES

Cauliflower Gratin 5 | Pigs in Blankets 5 | Yorkshire Pudding 2 | Garlic Butter Roast New Potato 5 | Maple Roasted Chantenay Carrot 4
Garlic + Parmesan Grilled Hispi Cabbage 6 | Grilled Tender Stem Broccoli 7

SOMETHING LIGHTER

Roast Beef Bap 14

Hereford Roast Beef Sirloin, Rocket, Crispy Onion, Horseradish, Brioche Bun w/ Garlic Butter Roasted New Potatoes, Gravy

Pig in Blanket Bap 14

Pigs in Blankets, Rocket, Cranberry Sauce, Crispy Onion, Brioche Bun w/ Garlic Butter Roasted New Potatoes, Gravy

Caesar With a Twist 15

Shredded Rotisserie Chicken, Baby Gem Lettuce, Parmesan, Crispy Bacon, Charred Corn, Brioche Garlic Butter Croutons, Caesar Dressing

Roast Beef Salad 16

Roast New Potato, Hereford Sirloin of Beef, Rocket, Sun Blushed Tomato, Grilled Tenderstem Broccoli, Crispy Onion

Mac + Cheese 8

Creamy Macaroni + Cheddar Cheese, Crispy Bacon, Parmesan

Hispi Cabbage 13

Grilled Hispi Cabbage, Chipotle Yoghurt, Parmesan, Pomegranate, Crispy Onion

DESSERTS

Warm Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream 8

Dessert of the Day, Please Ask Your Server

*For Allergen Information Please Speak to a Member of Waiting Staff
An Optional Service Charge of 10% will be added to your Bill*



DRINKS

Cocktails 10

R+G Bloody Mary | Rise Mimosa
Grind Espresso Martini | Aperol | Paloma

Draught

Hawkstone Lager 4.0% 3.20 | 6
Hawkstone Cider 5.0% 3.20 | 6

Bottles

Butty Bach 4.5% 6
Guinness 4.3% 6
Hawkstone IPA 4.8% 5
Hawkstone 0% 5

White

	175ML	BOTTLE
La Riva Pinot Grigio Catarratto, Italy	6.50	25
Kotuku Sauvignon Blanc, New Zealand	8	32
Albarino, Spain	-	35

Red

	175ML	BOTTLE
La Trochita Malbec, Argentina	6.50	25
Appassimento Primitivo Lucale, Italy	7.25	30
Cote Du Rhone, France	-	32

Rose

	175ML	BOTTLE
La Riva Pinot Grigio Rose	6.50	25
Domanie Provence Rose	8	31

Sparkling

	125ML	BOTTLE
Prosecco Spumante Vispo Allegro	7	30
Champagne Taittinger Brut Reserve Bottle	-	70

Milkshakes 6

Please Ask your Server for Today's Flavours

Fresh Juice

Fresh Orange Juice 4
Apple Juice 4
Mango + Passionfruit Smoothie 5

Soft Drinks

Coke 3.50
Diet coke 3.50
Mango Juice 3.50
Tomato Juice 3.50
Pineapple Juice 3.50
Elderflower + Mint Fizz 4
Homemade Lemonade 3.50
Strawberry Lemonade 4
Still or Sparkling Small 2.50 Large 3.95

Tea

Peach Iced Tea 3.50
Raspberry Iced Tea 3.50
Iced Matcha 4.50
Matcha Late 4
Tea 3.50
English Breakfast, Peppermint, Earl Grey, Berry, Decaf, Green

Studio Coffee

Americano 3.50
Cappuccino 4
Latte 4
Iced Latte 4
Flat White 4
Double Espresso 3
Mocha 5
Chai Latte 4
Hot Chocolate 4
Add an Extra Shot 2

ADD Syrup - 50p Caramel | Hazelnut | Vanilla | Gingerbread

ADD Cream or Marshmallows 50p

Alternative Milks (Coconut, Soya or Oat) - 50p