



SUNDAY LUNCH MENU



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.3 each

Maldon Rock Oysters served with Kombu Oil and Pickled Daikon Radish 3.6 each

Three oysters served baked with herb Butter Rockerfeller Style 11



STARTERS

Minestrone Soup with Homemade Bread 9

Ham Hock Terrine, Piccalilli, Toast 11

Arancini, Red Pepper Aioli, Basil Oil 9

Torched Mackerel, Celeriac & Apple Remoulade, Torched Cucumber, Horse Radish 13

Slow Roasted Tomato Tart Tatin, Driftwood Goats Cheese 10



MAIN COURSES

**subject to change*

Roasted Rump of Beef from Dumfries, Scotland 22

Roast Pork Belly 19

All Of The Above Served With Traditional Trimmings, Seasonal Vegetables & Truffle Cauliflower Cheese

Pan Roasted Escalope of Salmon, Crab Risotto, Crabcake 23

Choux Farci en Croute 'Stuffed Cabbage' 18



All prices include VAT

Please note that a discretionary service charge of 13% will be added on your bill for tables of 6
Please make us aware of any dietary requirements, allergies or intolerance's, we are happy to help and advise



OUR MENU, YOUR WAY



SIDES

Buttered Greens 6.50

Triple Cooked Chips 4.5

Truffle Cauliflower Cheese 6.5

Duck Fat Roast Potatoes 7

Bacon Wrapped Chipolatas 9



DESSERTS

Black Forest Trifle 11

Sunday Cheese, Chutneys, Crackers & Breads 9

(Some of our Cheese's are unpasteurized)

Banana Bread Pudding, Rum & Raisin Ice Cream, Toffee Sauce 10

Affogato, Homemade Vanilla Ice Cream, Amaretti Biscuit, Amaretto 11

Pear Crumble with Vanilla Ice Cream 10

Baked Vanilla Cheesecake & Berry Compote 10

Caramel Tart with Buttermilk Sorbet 11