



SUNDAY LUNCH MENU



OYSTERS - Fresh & Baked

Maldon Rock Oysters served with Shallot Vinegar & Tabasco 3.5 each

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

Three oysters served baked with herb Butter Rockefeller Style 12

STARTERS



Roasted Tomato & Pepper Soup with Homemade Bread and Butter 10

Mushroom Parfait, Pickled Red Onion & Toasted Sourdough 13

Salt Baked Beetroot, Burrata, Balsamic Glaze 13

Dressed King Prawn Tart, Avocado Puree, Spring Onion & Cucumber Salad 14

Curried Chicken Terrine, Curry Mayo, Mango Chili Salsa 13

Grilled Sardines, Toasted Focaccia, Tomato Roja 13

Burrata, Green Olive Tapenade, Chili Oil & Toasted Sourdough 15

MAIN COURSES



Roast Beef Rump, Yorkshire Pudding 24

Roast Leg Of Lamb 24

Roast Chicken 24

Mixed Roast - Choice of 2 Meats 26

All Roasts are served with Roast Potatoes, Carrot, Honey Roast Parsnip, Broccoli & Sharing Cauliflower Cheese

Sweet Potato Gnocchi, Parmesan Cream, Crispy Sage & Pumpkin Seeds 24

Crab and Chili Linguine with Creme Fraiche and Chives 22

Pan Roasted Cod, Crushed New Potatoes, Tenderstem Broccoli and Caviar Butter Sauce 28

Sides



Red Cabbage 4.5

Pigs In Blankets 4.5

Roast Potatoes 4.5

Cauliflower Cheese 6.5

Sunday Greens 4.5

Yorkshire Pudding 1.5