



WHILE YOU CHOOSE

Wild garlic mixed nuts [V](#) [VE](#) [GF](#) £3.5

Moroccan spiced almonds [V](#) [VE](#) [GF](#) £4

Chilli rice crackers [V](#) [VE](#) £3

Garlic, chilli & basil mixed olives [V](#) [VE](#) [GF](#) £5.5

Smoked beetroot hummus, salsa verde, focaccia [V](#) [VE](#) £7

Warm homemade focaccia, malted mini loaf, aged balsamic, whipped brown butter with garlic & sage [V](#) For one £6.5 for two £11

SUNDAY MENU

STARTERS & SMALL PLATES

Tomato & harissa arancini [V](#) [VE](#) [GF](#) £8.5 tomato salsa, lemon & black pepper aioli

Padron peppers [V](#) [VE](#) [GF](#) £7 smoked red pepper butter, chilli & lime salt

Korean taco £8.5 with your choice of pulled beef brisket or chicken. Gochujang, slaw, coriander

Grilled sardines [GF](#) £9 chimichurri, micro salad

Pork & beef meatballs £9.5 rich tomato sugo, parmesan

Individual baked camembert [V](#) £13 garlic & rosemary spiced tomato dip, focaccia

SUNDAY ROASTS

All meat roast dinners served with maple roasted carrots & parsnips, garlic & rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, truffle & parsnip purée & proper gravy

Sliced chicken crown with pork & sage stuffing £20

Slow roasted aged beef [GFO](#) £23

10 hour braised & rolled lamb shoulder [GFO](#) £23

Candied fruit & nut roast [VGO](#) £19 maple roasted carrots, garlic & rosemary roasted potatoes, medley of greens, redcurrant & rosemary gravy

Why not share a **cauliflower cheese**, garlic & thyme crumb, chives [V](#) [GF](#) £5

MAINS

Double cheese burger £18.5 double smoked cheese, spiced tomato relish, crispy onions, confit garlic mayo, pickles, lettuce, fries | *add smoked bacon £2 | [vegan Moving Mountains burger](#) available*

Seabass provençal [GF](#) £24 sauteed new potatoes, courgettes, samphire, fine beans, olives

Lemonade battered cod [GF](#) [DF](#) £14/£19 chip shop mushy peas, chunky chips, tartare sauce, lemon
add katsu sauce £2

Sweet pea & mint ravioli, salsa verde, courgettes, parmesan, pea shoots [V](#) [VGO](#) £20 sage butter, tenderstem broccoli, salsa verde

Green & grain salad buckwheat, broad beans, broccoli rice, spinach, spring onion, mustard

Choose your protein:

Lemon & oregano chicken, crispy hens egg [GF](#) £19.5

Burrata & heritage tomato [V](#) [GF](#) £18.5

Crispy tofu [V](#) [VE](#) [GF](#) £18

SIDES

Chunky chips [VE](#) [GF](#) £5

Rosemary & sea salt fries [VE](#) [GF](#) £5

Truffle & parmesan fries [GF](#) £7

Onion rings, confit garlic mayo [VE](#) [GF](#) £4.5

Fine beans and shallots [VE](#) [GF](#) £6

Rocket & parmesan salad, lemon & dijon dressing [V](#) [GF](#) £5

WINE of the moment

Gavi di Gavi

Italy

Bottle £46

GIN of the moment

Tanqueray *Flor de Sevilla*

41%

25ml | 50ml

£5.5 | £9.5

MOCKTAIL of the moment

Ginger No-jito

Firey ginger, fresh mint, fresh
limes, soda water

£5

A discretionary 10% service charge will be added to your bill, 100% of which goes directly to our grateful team.

Please inform your server of all allergies & intolerances, even if marked allergen free. Our kitchen contains allergens & therefore we cannot guarantee any dishes will be allergen free. Our food is freshly cooked & during busier periods you may experience a wait.

[V](#) vegetarian

[VE](#) vegan

[GF](#) gluten free

[DF](#) dairy free

[VGO](#) vegan option *must state*