

3 courses £39.5 | Children's main course £15

**Sunday Lunch**  
12pm-3.30pm

*To start*

Pan roasted Brussels sprouts  
honey & mustard dressing, dried cranberries, toasted walnuts, kale salad

Soup of the day  
sourdough & farmhouse salted butter

Smoked salmon  
capers, crème fraîche, rocket, pickled shallot

Chicken liver parfait  
red onion jam, crusty bread

*To follow*

Roast sirloin of English dry-aged beef  
Yorkshire, roast potatoes, Savoy cabbage, roasted carrots, gravy

Traditional roast turkey  
chestnut stuffing, pig in blanket, roast potatoes, roast carrots & parsnips, Brussels sprouts, cranberry & orange sauce, gravy

Roast pork loin  
Yorkshire, apple sauce, crackling, roast potatoes, Savoy cabbage, roasted carrots, gravy

Butternut squash & lentil pithivier (vegan)  
roast potatoes, tenderstem broccoli, Savoy cabbage, vegetable gravy

Panfried seabass  
grilled new potatoes, roasted salsify, leek & spinach purée, lemon emulsion, sea fennel

Battered fish and chips  
crushed peas, tartare sauce

Cauliflower cheese for two £5.95 | Yorkshire pudding £1.95 | Crispy sprouts, pancetta & onion £5.00  
Pigs in blankets, onion gravy, crispy onions £4.95 | Pork & sage stuffing, apple sauce £2.95

*To finish*

Sticky toffee pudding  
toffee sauce, clotted cream vanilla ice cream

Apple, cinnamon & sultana crumble  
clotted cream vanilla ice cream

Warm spiced ginger sponge  
vegan cinnamon ice cream, syrup

Chai brûlée  
homemade shortbread

Two cheeses from Neal's Yard Dairy  
Isle of Mull cheddar, Baron Bigod, Colston Bassett Stilton, Rosary Ash, Tunworth served with biscuits, apple, celery & quince jelly

Ice creams & sorbets (three scoops)  
ice cream – clotted cream vanilla, chocolate, salted caramel, cherry, vegan cinnamon  
sorbent – pear, bramble

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

