



Sunday Lunch Menu - April 2024

Starter Plates

Artisan Bread Board,

whipped marmite butter; black olive houmous & zaatar (v) - 5.5

Maple Roasted Swede Soup,

toasted sunflower seed, pickled swede, chive oil (ve)(gf) - 8.5

Whipped Ricotta & Charred Tenderstem Broccoli,

harissa, sherry vinegar & shallot jam, crispy shallots, sunflower seeds (v)(gf) - 9.5

Salt & Pepper Dusted Squid,

spinach & pickled cucumber salad, lemon & lime dressing,
kiwi ketchup, togarashi - 9.5

Smoked Mackerel Rilette,

fennel beetroot salad. crispy beetroot cracker (gf) - 9.50

Birria Style Beef Croquette,

smoked cheese, beef tapioca cracker, green pepper salsa verde - 10

Main Plates

Tandoori Carrot,

house paneer cheese, spiced green chutney, spiced filo cracker,
mango chutney gel, pickled cucumber & red onion salad (v) - 16.5

Pan Roasted Cornish Cod,

pea pesto, vadouvan carrot purée, cider batter scraps, potato string (n) - 23.5

Grilled Sea Trout,

vermouth cream sauce, monks beard, jersey royal potatoes, spinach, tobiko pearls (gf) - 25.5

Himalayan Salt Aged 8oz Chargrilled Ribeye,

peppercorn cream, crispy onions, house frites (gf) - 33.5

Sunday Roasts

Served with Beef Fat Roast Potatoes, Roast Caraway Carrots, Hispi & Savoy Cabbage,
Savoury Granola, Yorkshire Pudding & Roasting Jus

Dry Aged Grass-fed Rump of Beef (served pink) (n) - 23

Gochujang Marinated Chicken Breast (n) - 21

Crispy Pig Belly, bacon & onion jam (n) - 22

Sides Plates

House Frites (v) - 5.5

Roasted Beetroot, balsamic & stem ginger emulsion (ve)(gf) - 5.5

Green Beans, onion butter, black onion ketchup (v)(gf) - 6.5

Braised Red Cabbage (v)(gf) - 6.5

If you have any allergies or intolerances, please consult with a member of the team before placing your order

(gf) - Gluten free, (v) - Vegetarian, (ve) - Vegan, (n) - Contains Nuts

A discretionary service charge of 12.5% is added to all tables