Sunday Lunch

1 course 10.95 / 2 @ 14.95 / 3 @ 17.95

Bread board, salted butter 2.
Specially marinated Spanish olives 3.
Cold smoked fillet of beef, parmesan, sourdough toast, chilli pickled red onions 7/14.

Cream of foraged mushroom soup, warm focaccia
Black pudding scotch egg, beetroot slaw, granny smith
Whipped smoked mackerel, pickled cucumber, dill, sourdough
Warm bread, Red Poacher, cornichons, red onion jam, salted butter
Warm salad of roasted squash, whipped feta, walnut dressing

Roasts of the day are served with thyme fat roasties, creamed potato,
glazed carrot, buttered greens, Yorkie pud and loads of gravy
Topside of beef
Leg of lamb
Loin of pork
Lemon and thyme chicken
Cauli steak

Sticky date sundae, pecans, salted caramel ice cream
Dark chocolate pavé, raspberry sorbet, honeycomb
Helen’s apple and blackberry crumble, almonds, vanilla ice cream
British cheese, crackers, grapes, chutney (+2. supp.)
Hand made ice cream and sorbet, biscotti