

SUNDAY MENU

Sunday, 21st August | Served - 12pm until 6pm

APERITIFS

Bloody Mary (v) - 6.00

Glass of Prosecco (v) - 7.50

Virgin Mary (v) - 4.00

STARTERS

Heirloom Tomatoes (v) - 6.00

tomato & juniper jam, ricotta

Black Tiger Prawns - 7.50

charred shallot butter, sourdough

Ham Hock - 6.00

picallilli, sourdough toast

SUNDAY ROASTS

*all roasts are served with roast potatoes, Yorkshire pudding,
seasonal greens, crushed garden peas, roasted roots & gravy*

44 day aged Hereford Cross Sirloin & Braised Ox Cheek - 15.00

Gloucester Old Spot Pork Belly & Fennel Seed Crackling - 13.00

MAIN PLATE

Whole Roasted Cornish Mackerel - 12.50

rhubarb chutney, new potatoes, burnt orange, fennel salad

Salt Baked Beetroot (v) - 11.00

braised red cabbage, beetroot relish, salsa verde

SIDES

Cauliflower Cheese (v) - 4.00 | Cauliflower Cheese with Bacon - 5.00

Roast Potatoes (v) - 3.00 | Roasted Root Vegetables (v) - 3.00 | Gravy - 1.00

Seasonal greens (v) - 2.00 | Braised red cabbage (v) - 2.00 | Yorkshire Pudding (v) - 1.00

DESSERTS

Caramelised Banana (v) - 6.00

cinnamon toffee popcorn, espresso butterscotch, crème fraîche ice cream

Salted Hazelnut & Dark Chocolate Brownie (v,n) - 6.00

vanilla ice cream

British Cheeseboard (v) - 8.00

seasonal pickles, chutneys, crackers