



SUNDAY

2 courses £35/ 3 courses £40

Aperitifs

Botivo Spritz £7.00

Botivo, soda

Chocolate Negroni £9.50

Gin, Campari, crème de cacao,
chocolate bitters

French 75 £9.50

Gin, lemon juice,
sugar, prosecco

Nibbles

Chilli & smoked cheddar loaf, cultured butter £3.50 pp

Venison sausage roll, cumberland ketchup £9

Black pudding rosti bites, mustard mayonnaise £5

Starters

Soup of the day, warm bread, butter (V)

Cod, fish masala sauce, crispy mussels, samphire, coriander

Vermentino 'Timo', San Marzano, Italy

Thai green crab cake, xo sauce, spring onion, coriander & sugar snap salad

Pinot Noir, Phantom, Lomond Wines, South Africa

Ox cheek tart, confit swede, schezuan pepper sauce, carrot, bone marrow

Bacchus, New Hall Estate, England

Mains

Roasted dry aged sirloin beef, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

Rioja Alavesa, Mayela, Spain

Nut, date and sage roast, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy (V)

Unwooded Chardonnay reserva, Vina Echeverria, Chile

Partridge ballontine, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

The Black Shiraz, 'Winemakers Reserve', Berton Vineyard, Australia

Lamb rump, courgette, lamb shoulder ragout, black garlic, lamb fat curd, jus

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Fish of the day, caper berries, salsify, parisienne potato, Lindisfarne oyster, buerre blanc

Gavi Del Commune Di Gavi, San Silvestro, Italy

Parsley risotto, baby leek, quickes cheddar, roscoff onion (V)

Sancerre, Domaine Gerard Millet, France

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Elysium 'Black Muscat', Quady, USA

Steamed blackberry sponge, amaretto custard

Late Harvest Sauvignon Blanc, Vina Echeverria

Bergamot custard tart, sea buckthorn gel, verbena yoghurt, yoghurt ice cream, meringue

Michele Chiarlo 'Nivole', Italy

Chocolate choux, chocolate brownie, milk chocolate parfait, white chocolate & chestnut crèmeux

Fortified Malbec, Familia Zuccardi, Argentina

Raspberry delice, rhubarb & raspberry ice cream, raspberry gel, amaretti biscuit

Riesling Auslese, Rheingau, Germany

Selection of three cheese, crackers, truffle honey (£5 supplement)

10 Year Old Tawny Port, Portugal

An optional service charge of 10% is added to all our bills.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.