



Sunday Menu

2 Courses £40 pp / 3 Courses £45 pp

Bloody Mary
£9.50

Vodka, Tomato Juice, Henderson's
Relish

Mimosa
£10.50

Prosecco, Fresh Orange Juice

Autumn Mule
£7.50

Tanqueray AF, Cranberry, Lime,
Ginger Beer

Nibbles

Homemade Bread & Butter £4 pp

Buttermilk Monkfish Cheek, Tahini Shellfish Mayo, Lime £7.50

Cobble Lane Coppa, Cashel Blue Cheese, Fig Jam, Hazelnuts £8

Spicy Pitted Olives £4

Starters

Soup of the Day, Warm Bread, Butter (v)

Pet-Nat Rosado, Lia, Nivarius, Spain

Beef Fillet Tail Tartare, Focaccia Crouton, Parmesan, Rocket, Lemon

Pinot Noir, Phantom, Lomond Wines, South Africa

Roasted Cod Cheek, Curried Parsnip, Wakame, Curry Leaf

Albarino '1753', Chateau de Campuget, France

Chorizo Terrine, Paprika Aioli, Bitter Leaves, Ajo Blanco

Cabernet Franc, Terroir Hunter, Undurraga, Chile

Mains

Roasted Topside of Beef, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

'Desir', Chateau Oumsiyat, Lebanon

Porchetta Roast, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy

Chianti Classico, Italy

Nut, Chickpea & Miso, Roast Potatoes, Mashed Potatoes, Vegetables, Yorkshire Pudding, Gravy (v)

The Black Shiraz, Winemakers Reserve, Australia

Fish of the Day, Chowder Sauce, Samphire, Clams, Mussels

Gavi di Gavi 'Fossili' San Silvestro, Italy

Barnsley Chop, Celeriac, Bramley Apple, Cavolo Nero, Sage & Cider

'This is not another lovely Malbec', Argentina

Miso Roasted Squash, Kale, Corn, Pumpkin Seeds (V)

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Desserts

Passionfruit Panna Cotta, Mango 'Salsa', Mango Ice Cream

Michele Chiarlo 'Nivole', Italy

Golden Sands Tart, Strawberries, Strawberry Sorbet, Italian Meringue

Elysium Black Muscat, Quady, USA

Autumn Spiced Sponge, Pumpkin Latte Sauce, Pumpkin Seed Ice Cream

Ice Wine, Pelee Island, Canada

Poached Pear, Brown Butter Cake, Miso Caramel, Quince Sorbet

Botrytis Semillon, Berton Vineyard Reserve, Riverina, Australia

Selection of Three Cheeses, Crackers, Quince, Chutney, Truffle Honey, Grapes (£5 Supplement)

Fortified Malbec, Mendoza, Argentina

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.