Sunday Menu

2 Courses £40 pp / 3 Courses £45 pp

Bloody Mary
£9.50
Vodka, Tomato Juice, Henderson's Relish

Seasonal Spritz
£9.50
Aperol, Cider, Lambrusco, Ginger Beer

Autumn Mule
£7.50
Tanqueray AF, Cranberry, Lime, Ginger Beer

Nibbles

Homemade Bread & Butter £4 pp
Crab Beignet, Lemon Mayo £6
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
Mushroom Tartare, Mushroom Ketchup, Egg Yolk, Wonton, Puffed Wild Rice (v)
Pinot Noir, Phantom, South Africa
Cod Mosaic, Stewed Tomato, Fish Skin Tuille, Caviar, Sea Fennel, Dill
Sauvignon Blanc, New Zealand
Shibden Fried Chicken, Tahini Yoghurt, Szechuan Glaze, Smashed Cucumber Relish
Albarino '1753', Chateau de Campuget, France

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
Classic Fish Pie, Buttered Mixed Greens
Gavi di Gavi 'Fossili' San Silvestro, Italy
Squash Risotto, Pumpkin Seeds, Manchego, Watercress, Pickled Shallot (v)
Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Desserts

Celeriac Parfait, Candied Pecan, Blackberry Gel, Honey Caramel
Michele Chiarlo 'Nivole', Italy
Muscovado & Pedro Ximenez Tart, Fig Ice Cream, Cinnamon Crème Anglaise
Elysium Black Muscat, Quady, USA
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
10 Year Tawny Port, Barros, Portugal
Pain Perdu, Clementine, Chantilly, Candied Ginger
Château Suduiraut Sauternes, France
Selection of Three Cheeses, Crackers, Quince, Chutney, Truffle Honey, Grapes ***(£5 Supplement)***

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.