

# Sunday Lunch

served until 4pm

#### Two courses £30

### Bar Snacks

Sourdough, Guinness & miso butter

Smoked almonds (ve, gf)

Eils' olives (best ones you'll ever eat) (ve, gf)

## Small Plates

N'duja arancini, sriracha mayo, aged parmesan

Poached haddock & Welsh rarebit on toast

Buttermilk fried chicken, chilli glaze, hazelnuts

Fig, fennel slaw, gorgonzola, truffle dressing (v, gf)

## Sunday Roast

Braised feather blade of beef / Roast chicken breast Duck fat roast potatoes Roasted hispi cabbage Charred carrots Cauli cheese, parmesan crumb Red wine gravy Yorkshire pudding

# Vegetarian & Vegan option

Stuffed butternut squash, roasted potatoes, charred carrot, roasted hispi cabbage, crushed pistachios, vegan gravy

### Desserts

Toffee carrot cake pudding, salted caramel sauce, clotted cream ice cream

Raspberry parfait, pistachio brittle, mango (v)

White chocolate mousse, poached English rhubarb, shortbread & raspberry crumb

Rum-marinated pineapple, lime coconut yoghurt, mango, chocolate crumb

Custard ice cream - crushed "creams"

A discretionary 10% service charge has been included in your bill. This optional charge is to cover the costs of providing exceptional service to you during your visit. Our dedicated staff members work tirelessly to ensure that your dining experience is as pleasant and enjoyable as possible. Thank you for dining with us and we look forward to serving you again soon.

#### Three courses £35

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