

Two courses £30

Three courses £35

* £2 / **£5- supplement

Starters

Cauliflower Cheese Soup (v, gf av)

Butter brioche croutons, crispy sage, hazelnuts, crispy cheddar

Smoked Salmon Soft Scotch Egg *

Lemon herb mayo, pickled mustard cucumber

Fillet of Beef Tartare - Served Classically (gf av) **

Brunoise of shallot, capers, gherkin, crispy parsnips, raw egg yolk

Buttermilk Fried Chicken / Buttermilk Fried Brie (v)

chilli glaze & hazelnuts

"THIS" chicken wings vegan alternative available (ve)

Satay Courgette (ve)

Peanut dip, satay seasoning, coriander, burnt lime

Sunday Roast

Braised feather blade of beef / Free range roasted chicken supreme / Slow roasted belly Pork

Beef fat roast potatoes

Roasted hispi cabbage

Charred carrots

Buttery mashed potatoes

Cauli cheese, parmesan crumb, red Leicester cheddar sauce

Bone marrow gravy

Yorkshire pudding

Vegetarian & Vegan option

Vegan vegetable & chickpea roast, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy (ve)

Desserts

Biscoff rice pudding brulee (v)

Biscoff, clotted cream rice pudding, Biscoff ice cream

Crispy apple gyozas (v, ve av)

Cinnamon dusting, chocolate ice cream, caramel sauce

White chocolate soft cheesecake (v)

Stewed blueberries, vanilla biscuits, shavings

Cheese & Crackers

Trio of British cheeses, summer chutney, Peters Yard crackers

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.