

SUNDAY LUNCH

TWO COURSES £35 | THREE COURSES £40

supplements apply to selected dishes as marked* £2

STARTERS

HOT SMOKED SALMON*

dill cream cheese, caper & gherkin, parsley salad, bagel bites

WHIPPED GOATS CHEESE

isle of white tomatoes, focaccia crisp, summer basil dressing

CORONATION PORK BELLY*

achar emulsion, spiced crumble, apricot jam, lime pickle, coriander

PULLED LAMB TOSTADA

roasted corn salsa, feta cheese, candied jalapeños (gf)
dairy free available

LOWE'S FAMOUS BUTTERMILK FRIED – ON SINCE DAY 1

choice of chicken / brie / THIS™ wings (ve) with chilli glaze, hazelnuts

OLIVE OIL HOUMOUS

summer vegetable crudities, toasted flat bread (ve)

SUNDAY ROAST

CHOOSE FROM:

BRAISED FEATHER BLADE OF BEEF

FREE RANGE ROASTED CHICKEN
SUPREME

HOG ROAST PORK
(LIMITED AVAILABILITY)

INCLUDES:

Duck fat roast potatoes Three-cheese

Buttered spring greens cauliflower gratin

Charred carrots Bone marrow gravy

Buttery mashed potatoes Yorkshire pudding

VEGETARIAN/VEGAN

VEGAN MUSHROOM & SUNFLOWER SEED WELLINGTON

Roast potatoes, buttered spring greens, charred carrots, mashed potatoes, three-cheese cauliflower gratin, yorkshire pudding, gravy

DESSERTS

ENGLISH RHUBARB CREME BRÛLÉE

English rhubarb & vanilla (v, gf)

FRESH BERRY NAPOLEON

(a distant cousin of the French mille feuille) (v)

BANANA BREAD

hazelnut praline, banoffee sauce, honey comb ice cream, bruleed banana (v)

PINA COLADA MOUSSE

toasted coconut, malibu compressed pineapple (ve, gf)

CHEESE AND CRACKERS

Tunworth, Lancashire bomb cheddar, frozen grapes, summer chutney, Peter's yards crackers (v)