



Dine : Meet : Drink

## SUNDAY LUNCH MENU

**2 courses £28.00    3 courses £36.00**

### GRAZERS

**Bread Board**  
Olive tapenade, smoked garlic butter, infused olive oil

**Marinated Olives**

**Hummus (ve)**  
Confit garlic, thyme, flatbread

**Beetroot Falafels (ve)**  
Tomato & Chili Salsa

**Lemon Garlic Chicken Wings**

**Crispy Beef**  
Chipotle mayo

**Belly Pork Crispy Bites**  
Mustard aioli

**Smoked Mackerel Pâté**  
Toasted bread, baby gem

**Calamari**  
Lemon & coriander mayo

### MAINS

**Roasted Courgettes & Cous Cous (ve)**  
Charred baby gem, heritage tomato coulis, courgette cake kimchi

**Superfood Salad**  
Tender stem, avocado, pink grapefruit, spinach, brown rice, black sesame, toasted walnuts

**Haddock & Chips (gf)**  
Lemon & tonic crispy butter, hand cut chips, crushed peas

**Sea Bream**  
Chorizo, cannellini beans, cherry tomato, shallots, peppers, squash

### SUNDAY ROASTS

**Slow Cooked Beef Strip Loin**

**Herb Marinated Lamb Rump**

**Honey & Lemon Chicken Supreme**

**Mustard Glaze Pork Loin**

*All roasts are served with:  
Garlic roast potatoes, Honey glaze root vegetables, sage stuffing, Yorkshire pudding,  
green vegetables, homemade gravy*

### SIDE DISHES

**Cauliflower Cheese £5**

**Broccoli & Toasted Almond £5**

*If you have any allergies, please inform your waiter.*

*Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.*

*A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*

*(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free*



Dine : Meet : Drink

## DESSERTS

### Sticky Toffee Pudding

Clotted cream ice cream, honeycomb crumb

### Coconut Panna Cotta (ve)

Rum glazed pineapple, toasted coconut, coconut sorbet

### Salted Caramel Sundae

Honeycomb and salted caramel ice cream, toffee bites, crunchy honeycomb, maldon salt

### Speciality Cheese Selection (supplement £6)

Local apples and spices chutney, sourdough bread, glazed figs, celery

## DRINKS

### Coffee

Espresso £2.55  
Double Espresso £3.25  
Flat White £3.65  
Americano £ 3.25  
Cappuccino £3.65  
Latte £3.65

### Tea

English Breakfast £2.95  
Peppermint £2.95  
Chamomile £2.95  
Earl Grey £2.95  
Green Tea £2.95  
Hot Chocolate £3.65

*We also have Oat, Soya & Almond milks available*

*If you have any allergies, please inform your waiter.*

*Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.*

*A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*

*(v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free*