

Sunday Menu

Starters

Warm Artisan Bread (vg) (n) Served with aged balsamic vinegar	£4.50
Soup of the Day (v) Served with lightly toasted artisan bread	£5.00
Honey Truffle & Chicken Liver Parfait Woodland mushroom salad & smoked tomato sourdough	£8.50
Warm Superfood Salad (vg) (gf) Arugula salad, fennel, chia seeds, quinoa & heritage tomatoes with a ponzu dressing Add grilled chicken or teriyaki salmon	£7.50 £3.00
English Asparagus (gf) With parmesan, aged balsamic & summer truffles	£7.50

Mains

Roasted Scottish Rump Beef	£14.00
Roasted Rosemary Cornish Lamb	£14.00
Roasted Chicken Breast	£13.50
Twelve Hour Free Range Pork Belly	£14.00
Nut Roast (v) (n) All roasts are served with duck fat roast potatoes, honey & thyme roasted vegetables, Yorkshire pudding & jus. Duck fat not used for nut roast.	£12.50
Whole Lemon Sole (gf) With Jersey royals, crayfish butter & purple sprouting broccoli	£17.00
Wagyu Burger 6oz premium Wagyu beef burger with tomato relish, caramelized onions & coleslaw. Served in an enriched cream bun with fries	£15.00
Heritage Tomato & Butternut Squash Scone (vg) (gf) Wild rice stuffed heritage tomato, a butternut squash scone, with chia seeds & an artichoke purée	£13.50
Bloody Mary Mussels Farmed Scottish mussels in a Bloody Mary sauce, finished with vodka. Served with skinny fries & bread	£12.00

*(v) Vegetarian, (vg) Vegan, (gf) Gluten Free, (n) May Contain Nuts

