

# SUNDAY MENU

FROM 12 NOON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

## FRIDAY & SATURDAY SPECIALS

AVAILABLE ALL DAY  
FRIDAY & SATURDAY

From freshly shucked rock oysters to iconic grill sharers of Chateaubriand, eight-bone lamb rack and trio of pork

## LUNCH

MONDAY - FRIDAY  
12 NOON - 6PM

Sandwiches and light bites available  
Two-course fixed-price menu from  
14.95

See separate menu

## SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS  
PARTIES | PRIVATE DINING

We would love to host your event or celebration, and welcome groups of all sizes

See our website for details

## TO GET STARTED

### SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne  
Freixenet Italian Sparkling Rosé Prosecco

See our drinks menu for prices

### BLOODY MARY

Wholesome tomato juice gets led astray by an invigorating kick of spices and the lively tingle of Ketel One vodka, finished with crunchy celery | 7.25

Alcohol-free | 2.95

### RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters, raspberry cordial, Fever-Tree tonic | 7.95

FOR THE TABLE

## NIBBLES

NOCELLARA OLIVES (VE) | 2.95

ROASTED SMOKY ALMONDS (V) | 2.95

## BREADS FOR THE TABLE

BREADS & BUTTER (V) | 4.50  
Warm artisan breads with Netherend Farm butter

BAKED CAMEMBERT (V) | 12.50  
With rustic chutney and warm artisan bread

## ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

## TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

## MEAT-FREE

**MISO AUBERGINE BAO BUNS (vE)**  
Sesame, mango & spring onion salsa | 6.95**PANKO-CRUSTED FRIED BRIE (v)**  
Sloe gin chutney | 5.75**HUMMUS & TOASTED CIABATTA (vE)**  
Topped with tomato tapenade, crispy chickpeas,  
pine nuts & pomegranate | 5.50**TEMPURA OYSTER MUSHROOMS (vE)**  
Soy, lime & ginger dipping sauce | 6.95

## SEA

**SASHIMI GRADE TUNA TARTARE**  
Avocado, pickled red onion, chilli, lime,  
soy & mirin dressing | 7.95**TEMPURA SQUID**  
Preserved lemon aioli & furikake | 6.95**CHARGRILLED OCTOPUS & CHORIZO**  
Pico de gallo salsa & smoked paprika | 11.50**SEARED, WILD,  
ATLANTIC SCALLOPS**  
Lobster & crab bonbons,  
pea & truffle oil velouté | 11.95

## LAND

**GRILLED LAMB KOFTA**  
Smoky creamed corn & crumbled  
goats' cheese | 7.50**DUCK LIVER PARFAIT**  
Spiced fruit chutney, pickles,  
toasted sourdough | 6.50**PORK BELLY BAO BUNS**  
Red chilli, pineapple & mango salsa,  
Thai-style dipping sauce | 6.75**MASSAMAN CHICKEN SKEWERS**  
Pomegranate & coconut tzatziki dip | 7.50**SOUP OF THE DAY** With ciabatta & Netherend Farm butter. Please ask your server for today's recipe | 5.50**BAKED CAMEMBERT (v)** With rustic chutney and warm artisan bread | 12.50

## SUNDAY ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding &amp; bottomless gravy

## TRIO OF ROASTS

Beef, pork and chicken, with crackling and stuffing wrapped in bacon | 17.95

## ROAST RIB OF BEEF

With coarse-grain mustard seasoning | 15.95

## ROAST CHICKEN

With bread sauce and stuffing wrapped in bacon | 13.95

## ROAST PORK BELLY

With crackling and stuffing wrapped in bacon | 13.95

## ROAST LAMB RUMP

With stuffing wrapped in bacon | 18.95

Add Cauliflower cheese (v) 3.00 | Stuffing wrapped in bacon 3.50 | Charred broccoli (vE) 3.50

**FIG & DOLCELATTE NUT ROAST (v)** With roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy | 13.95

## STEAKS

## STEAKS

Experience our collection of prime steaks; featuring three  
delicious cuts, expertly aged for superb tenderness and flavourServed with twice-cooked chunky chips, our signature caramelised  
onion, stilton & panko crumb tart, confit tomato & parsley butter**7oz FILLET**  
26.95**10oz RIBEYE**  
24.95**8oz RUMP**  
18.95

## FINISH WITH

Peppercorn, béarnaise, chimichurri, porcini & black garlic  
or beef dripping sauce | 2.00

King prawns in garlic butter | 4.00 | Scallops | 5.00

## SIDES

Mac & Cheese (v) 3.95 | Onion rings (vE) 3.50 |  
Samphire & baby spinach (vE) 3.50 | Halloumi fries (v) 4.95

## FISH &amp; CLASSICS

## BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle.  
Served with skinny fries (vE)**DIRTY CHEESEBURGER** Crispy bacon, lashings of cheese & burger  
sauce. Beef dripping dip on the side | 15.95**PRIME BEEF** Smoked Cheddar cheese & burger sauce | 13.95**PLANT-BASED (vE)** Coconut tzatziki & slow-roasted  
tomato tapenade | 13.95Add Bacon or Chorizo 1.50 | Flat mushroom or Onion rings (vE) 1.50  
Grilled halloumi (v) 2.50 | Burger patty 2.50**FRESHLY BEER-BATTERED LINE CAUGHT COD & CHIPS**Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95  
Swap fish for battered halloumi (v) | 12.95**ROASTED SALMON & A SMOKY, MUSSEL, CREAM SAUCE**

Baby potatoes, samphire, spinach &amp; charred red pepper | 14.95

## ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman  
With skinny fries, garlic confit & preserved lemon aioli | 13.95**SEA BASS FILLET & CHARRED OCTOPUS**

Baby potatoes, tomato &amp; lemon aioli, samphire and baby spinach | 18.95

**SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE (vE)**Roasted sweet peppers, oyster mushrooms, slow-roasted  
tomato tapenade | 13.95**CAESAR SALAD** Cos lettuce, Parmigiano Reggiano, anchovies, pan-fried

croutons &amp; Caesar dressing | 9.95 | With grilled chicken breast | 13.95

**NOURISH BOWL (vE)** Warm charred broccoli, beluga lentils,  
roasted chickpeas, seeds, pomegranate & lemon olive oil. 2321kJ/553kcal  
Rich in Vitamin C\* | 9.95Top with Tofu (vE) 2.50 | Goats' cheese (v) 2.00 | Halloumi (v) 2.50 |  
Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00

## SIDES

Skinny fries & aioli (v) | 3.50  
Twice-cooked chunky chips (vE) | 3.50  
Crisp, thyme baby potatoes (vE) | 3.50Mac & Cheese (v) | 3.95  
Crispy onion rings (vE) | 3.50  
Halloumi fries & sweet chilli sauce (v) | 4.95Rocket salad with capers,  
pine nuts & lemon olive oil (vE) | 3.50  
Samphire & baby spinach (vE) | 3.50  
Charred broccoli (vE) | 3.50

## DESSERTS

**MELTING CHOCOLATE & PEANUT BOMB (v)** | 8.95**STICKY TOFFEE PUDDING (v)** | 6.50**APPLE & RHUBARB CRUMBLE (vE)** | 5.95**VANILLA CRÈME BRÛLÉE (v)** | 5.95**GREEK-YOGHURT PARFAIT (v)** | 6.95**BLACKCURRANT MOUSSE (vE)** | 6.50**HOME-BAKED CHOCOLATE BROWNIE (v)** | 6.25**RUM BABA (v)** | 6.95**FROZEN BERRIES & HOT WHITE  
CHOCOLATE SAUCE (v)** | 6.95**BOURBON VANILLA ICE CREAM AFFOGATO (v)** | 5.50**ICON DESSERT PLATTER (v)** | 18.95

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS, FRAPPÉS &amp; COCKTAILS