Sample Sunday Lunch Menu

Starters

Wild Mushrooms On Toast - 8 V - VGO - GFO

Brioche - Poached Egg - Parmesean Crisp

Crab Arancini - 9 V

Miso Mayonnaise - Chilli - Coriander

Soup Du Jour - 7 GFO

Crusty Ciabatta and Netherend Farm Butter

Ham Hock Terrine - 8

Mustard Seed Dressing - Ciabatta Crouton - Bread & Butter Pickles

Main Courses

28 Day Aged Devon Roasted Sirloin - 19 GFO

Brisket Stuffed Yorkshire Pudding - Port Jus - Duck Fat Roast Potatoes - Honey Roasted Parsnip Puree - Grilled Tenderstem - Braised Red Cabbage With Hazelnut Crumb - Chestnut Roasted Sprouts - Cauliflower and Leek Cheese

Roasted Pork Belly - 18 GFO

Fennel Puffed Pork Skin - Carrot Fondant - Pigs In Blankets - Mustard and Cider Jus - Duck Fat Roast Potatoes, Burnt Apple Puree, Braised Red Cabbage With Hazelnut Crumb - Chestnut Roasted Sprouts - Cauliflower and Leek Cheese

Pumpkin, Feta & Black Olive Strudel - 16 VG

Roast Potatoes - Watercress - Vegan Gravy - Hispi Cabbage with Smoked Almonds - Grilled Tenderstem

Pan Seared Salmon - 19 GF

Crushed New Potatoes - Wilted Spinach - Sauce Vierge

Spinach & Avocado Linguine - 19 VG - GFO

Almonds - Coriander - Chilli

Beef Burger - 19 GFO

Crushed New Potatoes - Wilted Spinach - Sauce Vierge

Crispy Plant Based Burger - 16 VG - GFO

Baby Gem - Pickles - Jalapenos - BBQ Sauce - Crispy Onion

Sides

Bubble & Squeak - 4.5 V - GF

Pigs in Blankets with Cranberry Sauce - 5.5 GF

Hispi Cabbage with Burnt Honey and Smoked Almonds - 7 V - GFO

V

Pork Crackling Straws with Burnt Apple Puree - 4.5