

Sunday Lunch

FOR THE TABLE

Hummus, flat bread, dukkah (VG)	5.5
Salt & pepper squid, sesame, aioli, lime	6.5
'Nduja croquettes	5.5
Buttermilk fried chicken, hot sauce, blue cheese mayo	5.5
Chickpea fritter, garlic tahini (VG)	5.5
Garlic bread, parsley butter, parmesan	5
Loaded fries, beef chilli, salsa, melted swiss, sour cream (to share)	9.5

ROASTS - ENGLISH OAK & CHARCOAL ROTISSERIE GRILL

Herefordshire beef	13.5
Pork shoulder	12.5
Suffolk free range chicken	12.5
Sweet potato Wellington (V)	11.5

**All served with roast potatoes, robata charred carrots, hispi cabbage, smashed swede,
Yorkshire pudding & gravy**

MAINS

BBQ whole seabream fennel, radish, orange & parsley salad	16.5
Angus beef burger Smoked cheddar, tomato & pickle, brioche bun	11
Buffalo chicken burger pickled red onion, gem lettuce, aioli, brioche bun	11
Baked line caught cod loin pumpkin purée, creamed cabbage, chesnuts, smoked bacon	16

SOURDOUGH PIZZA

Margherita - Tomato, fior di latte, olive oil, basil (V)	7
San Daniele - Prosciutto crudo, tomato, fior di latte, wild rocket, garlic oil, parmesan	9
Diavola - 'Nduja & Napoli salami, tomato, fior di latte, chilli, parmesan	10
Pepperonata - Marinated peppers, capers, olives, tomato, white wine (VG)	8
Quattro Stagioni - Prosciutto cotto, salami, artichokes, olives, fior di latte, tomato	10
Affumicato - Smoked mozzarella, speck, parmesan, tomato, rocket	9.5
Funghi - Wild & field mushrooms, fior di latte, garlic, oregano, parmesan	9.5
Americana - pepperoni, fior di latte, tomato	9

SIDES		PUDDINGS	
Roast potatoes (V)	3	Churros, cinnamon chocolate sauce (VG)	5.5
Robata charred carrots (V)	3	Red wine poached pear, mulled wine syrup, toasted almonds, mascarpone	5.5
Yorkshire pudding (V)	1.5	Sticky toffee pudding, vanilla ice cream	5.5
Fries (V)	3		
Cauliflower cheese (V)	3.5		

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU