



Sunday Lunch – 2 courses £26; 3 courses £30

STARTERS

FISH CAKE, crab mayo, pickled cucumber, rocket & radish salad

GRILLED PORK BELLY, pickled onion, gooseberry (gf)

PEA MOUSSE, asparagus, ricotta (v) (gf)

MAINS

ROAST SIRLOIN OF BEEF, roast potatoes & vegetables, Yorkshire pudding, natural gravy

PLAICE, crayfish, crushed potatoes, wild garlic cream

RICOTTA GNUDI, spinach, broad beans, caper, raisin pine nut butter (v)

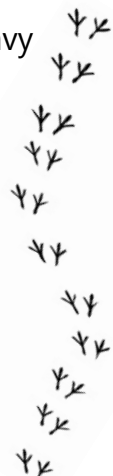
DESSERTS

PINEAPPLE TARTE TATIN, rum, caramel, coconut ice cream

CHOCOLATE NEMESIS, cherry, creme fraiche sorbet (gf)

WHITE CHOCOLATE & GINGER CHEESECAKE, honeycomb, poached plums, white chocolate sorbet

CHEESEBOARD, Peter's Yard crispbreads



APERITIFS

KIR	£6.00
KIR ROYALE	£12.00
RHUBARBE ROYALE	£12.00
JOSEPH PERRIER CHAMPAGNE	£12.00
EARL GREY FIZZ	£7.95
PASSION FRUIT MARTINI	£5.95
APEROL SPRITZ	£5.95
BLUEBERRY & MINT SPRITZER	£7.95
CHARTREUSE & TONIC	£5.95
ESPRESSO MARTINI	£6.95



NON-ALCOHOLIC

<b>Elderflower &amp; Mint Spritzer</b>	<b>£3.50</b>
<b>Earl Grey Lemon Iced Tea</b>	<b>£3.50</b>
<b>Passion Fruit Mocktini</b>	<b>£4.95</b>
<b>Heineken 0% Lager</b>	<b>£3.50</b>

<u>WINE BY GLASS</u>	125ml	250ml
Pinot Grigio, Sicily	£4.75	£9.00
Sauvignon Blanc, NZ	£6.25	£11.95
Nero d'Avola, Sicily	£4.75	£8.85
Malbec Classico	£6.25	£11.95
Pinot Noir, Chili	£6.75	£12.95
Rose, Provence, France	£5.25	£10.25

(v) = vegetarian; (n) = contains nuts; (gf) = gluten free All prices are inclusive of 5% VAT