



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

STARTERS

CURED TROUT, gin & tonic cucumber, nasturtium (gf)

GLAZED PORK BELLY, spring onion & kimchi (gf)

HEIRLOOM TOMATOES, olive tapenade (v) (gf)

MAINS

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

FISH PIE, prawns, mussels, herb mash, sauteed tenderstem broccoli & spring greens

WATERCRESS RISOTTO, courgette, pistachio pesto (n) (v) (gf)

DESSERTS

BITTER CHOCOLATE TART, brambles, almond (n) (gf)

SCOTTISH RASPBERRY & PEACH PAVLOVA, peach sorbet (gf)

PISTACHIO & OLIVE OIL CAKE, strawberry, vanilla cream (n) (gf)

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
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
Reserve Chardonnay, USA	£5.90	£10.50
Nero d'Avola, Sicily	£4.75	£8.85
Malbec Classico	£6.25	£11.95
Pinot Noir, Chile	£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