



Sunday Lunch – 2 courses £30; 3 courses £35

STARTERS

SMOKED HADDOCK, leek, seaweed & fennel potato, parmesan (gf)

CHARRED CUCUMBER, spring onion, smoked creme fraiche, dukkah (n) (v)

WOOD PIGEON BREAST, pickled walnut, celeriac, shallot puree (n)

MAINS

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

COD FILLET, cauliflower, pak choi slaw, coriander & almond pesto (gf) (n)

CELERIAC FONDANT, kale, black garlic, caramelised chicory, truffle (ve)

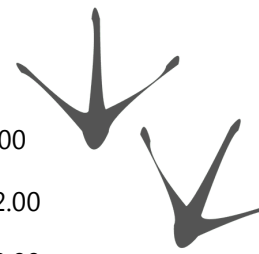
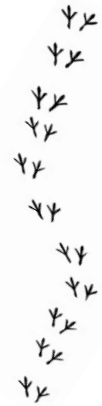
DESSERTS

PEANUT BUTTER PARFAIT, banoffee choux, chocolate crumb (n)

RUM-SOAKED PINEAPPLE, mango, sesame & pepper granola

DARK CHOCOLATE FONDANT AFFOGATO

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	£6.95
SPICED PINK MARTINI	£6.95
APEROL SPRITZ	£6.95
MELON DAIKUIRI	£6.95
ESPRESSO MARTINI	£6.95

NON-ALCOHOLIC

Elderflower & Mint Spritzer	£3.50
Earl Grey Lemon Iced Tea	£3.50
Passion Fruit Mocktini	£4.95
Heineken 0% Lager	£3.50

<u>WINE BY GLASS</u>	125ml	250ml
Sauv, grenache, France	£4.75	£9.00
Reserve Chardonnay, USA	£5.90	£10.50
Muscadet, France	£6.30	£12.50
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 (ve = vegan)