



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

STARTERS

FISH CAKE, fennel, sea herbs, lobster mayo

ROASTED BEETROOT, fig, whipped goats cheese, honeycomb (v) (gf)

CHICKEN & TARRAGON TERRINE, parsley root puree, pickled girolles, sourdough

MAINS

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

COLEY, clams, crushed potatoes, gem lettuce, butter emulsion (gf) ↘↘

ARTICHOKES, turnip, sunflower seeds, pickled shallots, nasturtium (v) (gf) ↘↘

DESSERTS

APPLE TARTE TATIN, toasted pecans, salted caramel, vanilla ice cream (n) ↘↘

CREME CATALANA, banana & lime sorbet ↘↘

WHITE CHOCOLATE PANNACOTTA, plum compote, brambles, puffed wild rice & honeycomb ↘↘

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           | £9.50  |
| GOLDEN DELICIOUS         | £6.95  |
| APEROL SPRITZ            | £5.95  |
| BLOODY MARY              | £7.95  |
| ESPRESSO MARTINI         | £7.95  |

NON-ALCOHOLIC

|                             |       |
|-----------------------------|-------|
| Elderflower & Mint Spritzer | £3.50 |
| Earl Grey Lemon Iced Tea    | £3.50 |

WINE BY GLASS

|                        | 125ml | 250ml  |
|------------------------|-------|--------|
| Pinot Grigio, Sicily   | £4.75 | £9.00  |
| Sauvignon Blanc, NZ    | £6.25 | £11.95 |
| Chenin Blanc, SA       | £6.75 | £12.95 |
| Nero d'Avola, Sicily   | £4.75 | £8.85  |
| Malbec Classico        | £6.25 | £11.95 |
| Rioja Crianza, Spain   | £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