

Sunday Lunch

Available from 12-9:30pm, every Sunday

To Start

Freshly baked sourdough <i>English rapeseed oil, house whipped butter</i>	5
Jersey Royal velouté (v) <i>Potato tuile, wild garlic</i>	8
Pâté en croûte <i>Branston pickle, watercress salad</i>	10
Scallop & prawn gratin <i>Leek mornay, Kirkham's cheddar</i>	10
Salmon tartare <i>Dashi, apple, avocado</i>	11

From the grill

Our beef comes from selected breeds from farms that meet our very high ethical standards and dry aged for at least 32 days. All are served with chips, confit tomato, slow roasted mushroom, onion ring and a choice of sauce. All beef dishes can be made gluten free (gf) upon request.

Gold aged sirloin steak 8oz 32	<i>All served with your choice of sauce. Choose from:</i>
Gold aged ribeye steak 10oz 36	Brandy & Peppercorn
Fillet steak 8oz 44	Café de Paris butter
	Béarnaise
Côte de boeuf sharing steak Pork Tomahawk <i>Cabbage heart, cider jus, choice of side</i>	30oz 90 25

Sides

Creamed spinach & nutmeg	5
Hand cut chips with Béarnaise sauce	5
Roasted potatoes	5
Tenderstem broccoli with toasted almonds	5
Green salad or Caesar salad	5

Mains

Fish of the day <i>Brown butter, caper, shrimp, shallot roasted fennel</i>	28
Parmesan gnocchi <i>Garden peas, asparagus</i>	25
Roast sirloin of beef <i>Roasted potatoes, seasonal vegetables</i>	23
Welsh lamb rump <i>Served pink, sweet bread, shoulder & potato terrine, asparagus, black garlic & anchovy</i>	25
Roast belly pork <i>Roasted potatoes, seasonal vegetables</i>	23
Beef wellington <i>Bone marrow mashed potato, roast onion, shallot, red wine jus</i>	38 70

Catch of the day



Oysters

See market specials menu

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.
Key: (v) vegetarian | (vg) vegan | (gf) gluten free