

SUNDAY MENU

FROM 12 NOON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

FRIDAY & SATURDAY SPECIALS

AVAILABLE ALL DAY
FRIDAY & SATURDAY

From freshly shucked rock oysters to iconic grill sharers of Chateaubriand, eight-bone lamb rack and trio of pork

LUNCH

MONDAY – FRIDAY
12 NOON – 6PM

Sandwiches and light bites available
Two-course fixed-price menu from *14.95*

SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS
PARTIES | PRIVATE DINING

We would love to host your event or celebration, and welcome groups of all sizes

See our website for details

TO GET STARTED

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé
Prosecco

See our drinks menu for prices

BLOODY MARY

Wholesome tomato juice is led astray by an invigorating kick of spices & the lively tingle of Ketel One vodka.

A savoury & restorative wonder | *7.25*

Alcohol-free | *2.95*

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters,
raspberry cordial, Fever-Tree tonic | *7.25*

NIBBLES

NOCELLARA OLIVES (VE) | *2.95*

ROASTED SMOKY ALMONDS (V) | *2.95*

BREADS FOR THE TABLE

BREADS & BUTTER (V) | *4.50*

Warm artisan breads with Netherend Farm butter

BAKED CAMEMBERT (V) | *12.50*

With rustic chutney and warm artisan bread

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server. **Please note an optional 10% service charge will be added to the bill for tables of 6 or more.**

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

MEAT-FREE

MISO AUBERGINE BAO BUNS (VE)

Sesame, mango & spring onion salsa | 6.95

PANKO-CRUSTED FRIED BRIE (V)

Sloe gin chutney | 5.75

HUMMUS & TOASTED CIABATTA (VE)

Topped with tomato tapenade, crispy chickpeas, pine nuts & pomegranate | 5.50

TEMPURA OYSTER

MUSHROOMS (VE)

Soy, lime & ginger dipping sauce | 6.95

SEA

SASHIMI GRADE TUNA TARTARE

Avocado, pickled red onion, chilli, lime, soy & mirin dressing | 7.95

TEMPURA SQUID

Preserved lemon aioli & furikake | 6.95

CHARGRILLED OCTOPUS & CHORIZO

Pico de gallo salsa & smoked paprika | 11.50

SEARED, WILD, ATLANTIC SCALLOPS

Lobster & crab bonbons, pea & truffle oil velouté | 11.95

LAND

GRILLED LAMB KOFTA

Smoky creamed corn & crumbled goats' cheese | 7.50

DUCK LIVER PARFAIT

Spiced fruit chutney, pickles, toasted sourdough | 6.50

PORK BELLY BAO BUNS

Red chilli, pineapple & mango salsa, Thai-style dipping sauce | 6.75

MASSAMAN CHICKEN SKEWERS

Pomegranate & coconut tzatziki dip | 7.50

SOUP OF THE DAY With ciabatta & Netherend Farm butter. Please ask your server for today's recipe | 5.50

BAKED CAMEMBERT (V) With rustic chutney and warm artisan bread | 12.50

SUNDAY ROASTS

All our meat roasts are served with smoked beef dripping roasted potatoes, seasonal greens, roasted root vegetables, Yorkshire pudding & bottomless gravy

TRIO OF ROASTS

Beef, pork and chicken, with crackling and stuffing wrapped in bacon | 17.95

ROAST RIB OF BEEF

with coarse-grain mustard seasoning | 15.95

ROAST CHICKEN

with bread sauce and stuffing wrapped in bacon | 13.95

ROAST PORK BELLY

with crackling and stuffing wrapped in bacon | 13.95

ROAST LAMB RUMP

with stuffing wrapped in bacon | 18.95

Add Cauliflower cheese (V) 3.00 | Stuffing wrapped in bacon 3.50 | Charred broccoli (VE) 3.50

FIG & DOLCELATTE NUT ROAST (V) with roasted potatoes, seasonal vegetables, Yorkshire pudding, honey-roasted apple and onion gravy | 13.95

STEAKS

STEAKS

Experience our collection of prime steaks; featuring three delicious cuts, expertly aged for superb tenderness and flavour.

Served with twice-cooked chunky chips, our signature caramelised onion, stilton & panko crumb tart, confit tomato & parsley butter.

7oz FILLET | 26.95

10oz RIBEYE | 24.95

8oz RUMP | 18.95

FINISH WITH

Peppercorn, béarnaise, chimichurri, porcini & black garlic or beef dripping sauce 2.00
King prawns in garlic butter 4.00 | Scallops 5.00

SIDES

Mac & Cheese (V) 3.95 | Onion rings (VE) 3.50 | Samphire & baby spinach (VE) 3.50
Halloumi fries (V) 4.95

FISH & CLASSICS

BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle. Served with skinny fries (VE) or salad (VE)

DIRTY CHEESEBURGER Crispy bacon, lashings of cheese & burger sauce. Beef dripping dip on the side | 15.95

PRIME BEEF Smoked Cheddar cheese & burger sauce | 13.95

PLANT-BASED (VE) Coconut tzatziki & slow-roasted tomato tapenade | 13.95

Add Bacon or Chorizo 1.50 | Flat mushroom or Onion rings (VE) 1.50

Grilled halloumi (V) 2.50 | Burger patty 2.50

FRESHLY BEER-BATTERED COD & CHIPS

Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95

Swap fish for battered halloumi (V) | 12.95

ROASTED SALMON & A SMOKY, MUSSEL, CREAM SAUCE

Baby potatoes, samphire, spinach & charred red pepper | 14.95

ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman

With skinny fries, garlic confit & preserved lemon aioli | 13.95

SEA BASS FILLET & CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach | 18.95

SLOW-ROASTED TOMATO, BASIL & ALMOND BAKE (VE)

Roasted sweet peppers, oyster mushrooms, slow-roasted tomato tapenade | 13.95

CAESAR SALAD Cos lettuce, Parmigiano Reggiano, anchovies, pan-fried croutons & Caesar dressing | 9.95 With grilled chicken breast | 13.95

NOURISH BOWL (VE) Warm charred broccoli, beluga lentils, roasted chickpeas, seeds, pomegranate & lemon olive oil. 2321kJ/553kcal Rich in Vitamin C* | 9.95

Top with Tofu (VE) 2.50 | Goats' cheese (V) 2.00 | Halloumi (V) 2.50 | Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00

SIDES

Skinny fries & aioli (V) | 3.50
Twice-cooked chunky chips (VE) | 3.50
Crisp, thyme, baby potatoes (VE) | 3.50Mac & Cheese (V) | 3.95
Crispy onion rings (VE) | 3.50
Halloumi fries & sweet chilli sauce (V) | 4.95Rocket salad with capers, pine nuts & lemon olive oil (VE) | 3.50
Samphire & baby spinach (VE) | 3.50
Charred broccoli (VE) | 3.50

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB (V)

Sticky toffee pudding, peanut butter cream, ice cream & hot salted caramel sauce | 8.95

STICKY TOFFEE PUDDING (V)

Honeycomb ice cream | 6.50

APPLE & RHUBARB CRUMBLE (V)

Demerara crumb and vanilla custard or soya custard | 5.95

VANILLA CRÈME BRÛLÉE (V)

With amaretti biscuits | 5.95

ICON DESSERT PLATTER (V)

Cameras at the ready. Three tiers of decadent dessert: blood orange sorbet, passionfruit & caramelised fig; honeycomb ice cream, brûléed banana & fresh berries; blackcurrant mousse & mango coulis; home-baked brownie, French almond macaron & pecan praline ice cream | 18.95

GREEK-YOGHURT PARFAIT (V)

Caramelised figs, pomegranate syrup | 6.95

BLACKCURRANT MOUSSE (VE)

Biscuit base, mango purée, fresh strawberries | 6.50

HOME-BAKED CHOCOLATE BROWNIE (V)

Belgian chocolate sauce & Bourbon vanilla ice cream | 6.25

RUM BABA (V)

Appleton Estate golden rum-soaked sponge, strawberries & whipped cream | 6.95

FROZEN BERRIES (V)

Hot white chocolate sauce, vanilla ice cream | 6.95

BOURBON VANILLA ICE CREAM AFFOGATO (V)

Hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit | 5.50

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS, FRAPPÉS & COCKTAILS