SUNDAY MENU (SAMPLE)



STARTERS

Soup of the day, wheaten bread

Mussels, sriracha, cream, focaccia

Ham hock, gruyère & wholegrain mustard croquettes, black pudding, pickled walnut ketchup, apple gel

Salt & chilli squid, Asian slaw, chilli jam, aioli, charred lime

Chicken liver parfait, toasted brioche, red onion jam, orange gel

St. Tola goats curd, endive, orange, pickled beets, candied hazelnuts

MAIN COURSE

Roast sirloin of beef, mash & roasties, Yorkshire pudding, seasonal vegetables, gravy

Roast leg of lamb, mash & roasties, Yorkshire pudding, seasonal vegetables, mint gravy

Cornfed chicken supreme, roasted corn, crispy pancetta, baked potato champ, blue cheese hollandaise

Pan seared cod, prawn & dill cream linguini, samphire, purple sprouting broccoli

Pan roast monkfish, sauté potatoes, buttered greens, caper, crab & garlic butter

Roasted cauliflower risotto, crumbled goats cheese, pine nuts, roasted green pepper dressing

PRIME CUTS

Rack of lamb 8oz Fillet 10oz New york strip 12oz Ribeye 20oz Tomahawk (for 1) Chateaubriand (to share) Delmonico ribeye (to share)