
SUNDAY MENU

COCKTAILS & MOCKTAILS

Love Potion 10.5
Bloody Mary 10.5
Rose Rhubarb Negroni 13
Virgin Mojito 7.5
Virgin Seedlip Bramble 9.5

FOR THE TABLE

Marinated olives (gf, ve)
Spiced mixed nuts (gf, ve)
Beetroot crisps (gf, ve)
4.00 each

Two courses 29.5 | Three courses 32.5

STARTERS

Roast ironbark squash soup, chestnut mushrooms, duxelles, parsley puree (gf, ve)
Red garden beetroot tartar, fresh horseradish cream (v)
Pressed chicken terrine, apricot and ginger chutney, sourdough toast
King prawn cocktail, avocado (gf)

MAIN COURSES

Pan-fried cauliflower steak, golden beetroot fritters, bean salsa (gf, ve)
Roast Cornish cod, parsley crust, roast cauliflower (gf)

ROASTS

Scottish beef sirloin, seasonal vegetables, Yorkshire pudding and homemade gravy
Rack of pork seasonal vegetables, Yorkshire pudding and homemade gravy
Half a Kentish corn-fed chicken, seasonal vegetables, Yorkshire pudding and homemade gravy

ROASTS FOR TWO TO SHARE

Chateaubriand, seasonal vegetables, Yorkshire pudding and homemade gravy +25 for two people
Saddle of Welsh lamb, seasonal vegetables, Yorkshire pudding and homemade gravy +16 for two people

PUDDINGS

Tart of the day
Plum jelly trifle, spiced coconut cream (gf, ve)
Chocolate and orange jaffa mousse, caramelised almonds (v)
Pear and rosemary crumble, vanilla ice cream and custard for two to share +3 supplement
Neal's Yard cheeses and crackers (v) +2.5 supplement