

SUNDAY MENU

TITBITS

Bread	2.00
Marinated olives	3.50

STARTERS

- Pea Soup, goat's curd savouries
- Spiced aubergine salad, saffron labneh, flatbread
- Ham hock, piccalilli, toast
- Treacle cured salmon, cucumber pickle, soda bread
- Cocktail Marie Rose, Atlantic prawns, little gem, cucumber pickle, sourdough melba

ROASTS

- Rump of beef, horseradish sauce
- Old Spot pork belly, apple sauce
- Corn fed chicken, stuffing, bread sauce

OTHER MAINS

- Macaroni cheese, roast tomatoes, salad
- Fish of the Day

DESSERTS

- Strawberry ripple shortcake, parfait glace, Gariguettes strawberries
- Lemon madeleine's, Amalfi lemon curd & pickle, espresso syrup
- Cornish mead jelly, summer scarlet berries, milk ice cream, rose petal wafer
- Crème brûlée, raspberries, crème de framboise
- Neal's yard cheeses, ale cake (£4.50 supplement)

2 COURSES £22.50

3 COURSES £27.50

Some dishes may contain traces of nut
A discretionary 12.5% service charge is added to food & drink
Menu available Sunday Midday to 9.00pm