



SUNDAY SET MENU

2 COURSES £27.50

DRINKS

House Red Wine, House White Wine or Prosecco
Glass £7.00 | Bottle £31.00

FOR THE TABLE

Soda bread with fennel pollen butter (V)	£4.00
Croissant bun with red pesto and parmesan (V)	£4.00
Garlic and rosemary focaccia with confit garlic oil and balsamic (VG)	£4.00

MAINS

Slow cooked blade of beef **OR** Pan roasted chicken breast
With roasted carrot, spring cabbage, roast potato, crushed swede and Yorkshire pudding

Squash ravioli with roasted hazelnut and pumpkin seed granola (V) (N)

SIDES

Pigs in blankets	£7.00
Cauliflower cheese (V)	£5.50
Apricot and parsley stuffing	£6.00

DESSERTS

Apple crumble with tonka bean ice cream (V)	
Skillet cookie with brownie ice cream and miso caramel (V)	
Selection of cheeses with sourdough crackers and apple ketchup	£5.00

TO FINISH

Viennetta affogato	£6.50
Cornet with whipped ganache	£3.50
Hand cast chocolates	£3.00

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.