

SUNDAY LUNCH MENU

SAMPLE MENU

STARTERS

Spring pea soup, ham hock, mint - £8 (VO)

Wye Valley asparagus, sauce gribiche, black garlic, quail egg - £9 (V)

Torched mackerel, escabeche, watercress - £8

Tuna tartare, tarragon, tomato, sesame - £10

Spiced beef carpaccio, smoked truffle emulsion, pickles, thyme tuille - £9

MAINS

Roasted cap of beef rump, rosemary and thyme roasted potatoes, honey glazed carrot, cabbage, Yorkshire pudding, proper gravy - £20

Creedy Carver chicken, rosemary and thyme roasted potatoes, honey glazed carrot, cabbage, Yorkshire pudding, proper gravy - £19

Beer braised and BBQ Spanish onion, rosemary and thyme roasted potatoes, honey glazed carrot, cabbage, proper gravy - £18 (VG)

Oven baked cod loin, pink peppercorn potato terrine, pea and broad bean fricassee - £19

DESSERTS

Coconut panna cotta, mango and passion fruit salsa, passionfruit sorbet - £9 (VG)

Hazelnut chocolate brownie, white chocolate clotted cream, malted milk ice cream - £8 (V)

Lemon and lime cream mille feuille, crispy lemon, black sesame granola - £9 (V)

Brown butter pistachio cake, blackberry puree, candied pistachio - £9 (V)

Local cheeses, homemade chutney, pickled walnuts, apple, crackers - £14 (V)

(V) vegetarian / (VO) vegetarian option / (VG) vegan / (VGO) vegan option - for dietary requirements and food allergies, please ask a member of our team for assistance.

We add a discretionary 10% service charge to all food bills and every penny is shared by the team who looked after you today.

If for any reason you feel that the care you received fell short, please let us know and we will remove it for you.