

SUNDAY ROAST MENU

2 Courses £19.95 per person | 3 Courses £24.95 per person

BITES

Nocellara Olives & Almonds	3
Truffle Arancini	4.5
Giant Tempura Prawn Samphire, lemon	3.5
Tempura Market Vegetables Chili & sesame	3.5
Prawn Toast Bone Marrow, Kimchi	4
Cockle Popcorn	3.5
Iberico Ham Croquettes	5

OYSTERS

Fried | Poached | Raw

Served with kimchi,
pickled ginger, spring onions

2.75 each

Assorted 6 for 15

Assorted 12 for 28

STARTERS

Twice Baked Cheese Soufflé Rich creamy soufflé, glazed cheese crust
Moules Marinere Cornish mussels, garlic butter, parsley

Chunky Fish Soup South coast fish & shellfish, croutons, grated cheese, rouille
Crispy Duck Salad Watermelon, toasted cashews, coriander, pickled ginger
Octopus Carpaccio Lime, chili & spring onion

ROASTS

Roast Striploin of Beef Served with traditional roast garnish & red wine sauce
Roast Pork Fillet & Braised Pork Belly Served with crackling, black pudding greens & apple sauce
Roast Chicken Served with traditional roast garnish, bread sauce & stuffing
Spiced Lentil, Nut & Vegetable Roast Served with traditional roast garnish, cep sauce

CLASSICS

Fish & Chips Smashed peas & tartare sauce
Fish Pie Salmon, cod & smoked haddock
Grilled Lamb Rump Basil, courgettes, smoked almonds, black garlic
Forest Mushrooms Fregola, dill, crème fraiche

SIDES

Fat Chips or Skinny Fries	3.5	Steamed Broccoli, Toasted Almonds	3.5
Creamy Mash or Cheesy Mash	4.5	Roasted Heritage Roots	3.5
Bone Marrow Gnocchi	3.5		

Some dishes may contain nuts, dairy, wheat or garlic traces.

All prices are inclusive of VAT at the current rate. Discretionary gratuity of 10% is added to the total bill.