

SUNDAY SET MENU

3 courses 32.50

2 courses 25.00

For the Table

Sourdough Bread basket, salted butter 4.50

Marinated Italian Olives 4.50

Smoked Almonds 4.50

Padron Peppers, Maldon salt 5.50



<http://mgi.io.69CVo>

Starters

Truffle arancini, cream fraiche, parmesan

Burrata, Heritage tomato, basil & macadamia nut pesto, pine nuts, cold pressed olive oil, pea cress

Scallops, grilled sweetcorn, curry oil, cauliflower, almonds, creamed grits, coriander

Crispy duck, grilled peach, Roquefort, spinach, rocket, Puy lentil salad, honey mustard dressing

Mains

Miso glazed cod, green tea noodles, fried aubergine and radish salad, sesame dressing

Choice of Roast

All served with rosemary & garlic roast potatoes, buttered cabbage, honey glazed carrots, Yorkshire pudding, gravy

Slow roast beef topside

Roast pork belly

Roast leg of lamb

Roast chicken

Mushroom wellington

Sides

Honey glazed carrots, feta, honey, almonds, cumin & caraway seeds, coriander 5.50

Chopped salad, walnuts, honey mustard dressing 5.50

Seasonal greens, sea salt, cold pressed olive oil 5.50

Skin on fries 4.50

Sweet potatoes wedges 4.95

Desserts

Cheese plate, quince paste, apple, sourdough crisp

Pavlova, vanilla cream, passionfruit, pineapple, mango, coconut flakes

Melba sundae - Poached peach, vanilla cream and ice cream, raspberry compote, raspberry ripple ice cream, toasted almonds

Classic brownie, vanilla ice cream, flaked almonds, salted caramel sauce

Banoffee, chocolate biscuit base, caramel, banana, malt banana ice cream, vanilla cream

We take great pride in sourcing the finest produce and supporting good farming practices.

Service charges applies to tables of 6 and above. All tips go to staff DIRECTLY.

Please inform our staff members of any allergies.

All dishes may contain traces of nuts, peanuts and allergens