



## SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

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### STARTERS

Truffle Polenta, Burrata, Asparagus, Egg Yolk, Watercress

Sea Bass Ceviche, Avocado, Grapefruit, Coriander Buttermilk, Radish

Pressed Lamb, Edamame, Goat's Curd, Pea Mint, Onion

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### SUNDAY ROASTS

*All are Served with Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli & Gravy*

Guinness & Treacle Glazed Sirloin of Beef

Lemon Thyme & Garlic Corn Fed Chicken Supreme

Fillet of Pollock, Jersey Royals, Capers, Lemon, Wild Garlic

Goat's Cheese, Spinach & Mushroom Pithivier, Porcini Gravy

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### SIDES

Roasted Heritage Carrots £4 / Buttered Hispi, Gem & Peas £4 / Watercress, Quinoa & Pomegranate Salad £4

Extra Roasties £1.5 / Extra Yorkshire Pudding £1 / Extra Gravy £1

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### DESSERT

White Chocolate Panna cotta, Rhubarb, Oat, Basil, Strawberry

Espresso Brownie, Salted Caramel, Popcorn, Meringue

Selection of Artisan Cheeses, Traditional Garnishes [+£5]