



SUNDAY

STARTERS

Soup of the Day 7

Harissa Spiced Lamb Croquette; *rose harissa mayonnaise* 8

Salmon & Dill Arancini; *samphire, lemon & garlic mayonnaise* 8

Heritage Tomato Salad; *pesto, crispy goat's cheese, balsamic glaze (v) (pbo)* 7.5

Satay Cauliflower; *chilli & cucumber salad (pb)* 7.5

ROASTS

Topside of Beef ~ *served pink* ~ 20

Highbury Farm Chicken Supreme; *pork & chorizo stuffing* 18.5

Pork Belly; *crispy crackling* 18.5

Trio of Roast Meats; *topside of beef, chicken supreme, pork belly* 22

Plant-Based Roast of the Day (pb) ~*market price*~

All roasts are served with fluffy roast potatoes, seasonal vegetables, giant yorkshire pudding and a rich red wine gravy.

SIDES

Cauliflower & Broccoli Cheese (v) 5

Fine Green Beans; *chilli, garlic, soy sauce (pb)* 8

Crispy Bacon & Blue Cheese Salad 6.5

Truffle Mac & Cheese; *herb crust (v)* 7

DESSERTS

Dark Chocolate Delice; *chocolate sauce, pistachio praline, crème chantilly (v)* 9

Maple Baked Peach; *granola, yoghurt, toasted almonds (pb)* 8

Sticky Toffee Pudding; *toffee sauce, vanilla ice cream (v)* 8

Pink Grapefruit Gin Panna Cotta; *honeycomb, raspberry sorbet* 9

Raspberry Eton Mess; *vanilla ice cream (v)* 8

We're proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.