Sunday Lunch

STARTERS

Hummus, dukkah, flatbread.....5.5

Fried calamari, lemon, aioli.....6

Chicken liver parfait, grape chutney, truffle butter, toast.....6.5

Beef croquettes, creamed horseradish.....6

BRUNCH BITS

Shakshuka baked eggs, spiced tomatoes & peppers, labneh, sourdough.....8

Bacon & sausage muffin, fried eggs, parmesan hash browns.....8

French toast.....7.5
w/ berries & clotted cream.
w/ smoked bacon & maple syrup.

MAINS

Cheeseburger, tomato, gem, pickles, house salad & fries.....12

Beer battered fish & chips, mushy peas, tartar sauce.....12

Wild boar sausage toad in the hole & gravy.....9.5

Charred winter squash, gem heart, smoked garlic, goat's curd & green harissa.....12

Hereford sirloin steak, garlic & parsley butter, house salad & fries.....19

Braised beef cheek pie, sue crust, hispi cabbage & horseradish mash.....13

1/2 Suffolk chicken, lemon & thyme, gravy, house salad & fries.....14

SIDES

Buttered mash.....3

Gem, radish & shallot.....4

Charred spring onions.....3.5

House fries.....3

Bone marrow & gremolata.....4

Hispi cabbage.....3

PUDDINGS

Poached rhubarb, vanilla parfait & brandy snap.....5.5

Sticky toffee pudding & vanilla ice cream....5.5

Chocolate & orange pot, honeycomb.....5.5

Apple pie & custard.....5.5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU