



# SUNDAY MENU

## LIGHT BITES & SHARING

<b>Warm Table Bread</b> <i>Garlic &amp; salted butter, balsamic olive oil</i>	£6.50
<b>Tomato &amp; Red Pepper Houmous (VG)</b> <i>Rose harissa, crisp flatbread</i>	£5.00
<b>Whole Baked Rustic Camembert (V)</b> <i>Garlic &amp; rosemary, tearing brioche, red onion marmalade</i>	£16.45

## MAINS

<b>Dry Aged Native breed Chatabriand</b> <i>Truffled field mushrooms, skin on chips, watercress, garlic &amp; green peppercorn butter</i>	£60.00
<b>Roasted Stone Bass</b> <i>Saffron &amp; lemon risotto, charred tenderstem &amp; king garlic crisps</i>	£22.50
<b>King Prawn &amp; Chorizo Linguine</b> <i>Garlic, chilli, lemon, olive oil</i>	£15.50

## STARTERS

<b>Soup of the Day (V) (GF)</b> <i>Soft seeded roll</i>	£6.00
<b>Crispy Fried Squid</b> <i>Rose chorizo, ink tuille, gremolata</i>	£8.75
<b>Smoked Ham Hock &amp; Chicken Terrine</b> <i>Tarragon, capers, blackberry &amp; gin conserve, warm brioche</i>	£7.45
<b>Pan Roasted Scallops</b> <i>Pea velouté, crispy pancetta &amp; herb oil</i>	£11.95
<b>Dry Aged Double Rib Cap Burger</b> <i>Lettuce, houseslaw, bun, skin on fries Add bacon £1   Add Swiss cheese £1</i>	£14.25
<b>Asian Crispy Duck Salad</b> <i>Cucumber, carrots, spring onion, chilli, sesame &amp; hoi sin dressing</i>	£8 / £14.50

## SUNDAY ROAST

*All our roasts come with glazed carrots and parsnips, steamed green beans, fat roasted potatoes, a Yorkshire pudding and lashings of gravy.*

<b>Roasted Native Breed Dry Aged Sirloin</b> <i>Horseradish sauce</i>	£17.95	<b>8 Hour Slow Braised Pork Belly</b> <i>Crackling &amp; apple sauce</i>	£16.50
<b>Roasted Chicken Supreme</b> <i>Sage &amp; onion bon bon, bread sauce</i>	£16.50	<b>Vegan Wellington (VG)</b> <i>New potatoes &amp; veggie gravy</i>	£14.50

## SIDES

<b>Skin on Fries</b>	£3.50
<b>Rocket Salad</b> <i>Parmesan &amp; cherry tomato</i>	£4.50
<b>Traditional Cut Thick Chips</b>	£3.50
<b>Grilled Provençal Vegetables (VG)</b> <i>Lemon &amp; herb dressing</i>	£4.50

## DESSERTS

<b>Fresh Strawberries &amp; Raspberries (VG)</b> <i>Prosecco sorbet, crystal mint, lemon gel</i>	£6.75
<b>Rich Chocolate Bartlett (V)</b> <i>Hazelnut crumb, chocolate fudge sauce, crème fraiche</i>	£7.25
<b>Union's Finest Ice Cream &amp; Sorbet (V)</b> <i>2 Scoops / 3 Scoops</i>	£4.75 / £6.50
<b>Signature Apple &amp; Honeycomb Crumble (V)</b> <i>Traditional vanilla ice cream &amp; Baileys custard Can also be made for one!</i>	£12.95 / £7.00

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - vegan GF - no gluten containing ingredients