



SUNDAY SET MENU

2 COURSES £25.00

DRINKS

House Red Wine, House White Wine or Prosecco
Glass £5.00 | Bottle £25.00

FOR THE TABLE

Soda bread with whipped bacon butter (£3.50 supplement)
Potato and rosemary focaccia with rapeseed oil and maple vinegar (V)
(£3.50 supplement)
Croissant bun with cheddar and roasted garlic (V) (£3.50 supplement)

Slow cooked blade of beef **OR** Pan roasted chicken breast
*With cauliflower cheese, roasted carrot, spring cabbage,
roast potato and Yorkshire pudding*

Squash ravioli with roasted hazelnut and pumpkin seed granola (V) (N)

Apple crumble with tonka bean ice cream (V)

Skillet cookie with brownie ice cream and miso caramel (V)

Selection of cheeses with sourdough crackers and
apple ketchup (£5.00 supplement)

TO FINISH

Viennetta affogato (£6.50 supplement)
Cornet with whipped ganache (£3.50 supplement)
Hand cast chocolates (£3.00 supplement)

(N) Contains nuts (V) Vegetarian (DF) Dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please
ask a member of our team who will be glad to assist.

All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill.