



# SUNDAY SET MENU

2 COURSES £27.50

## DRINKS

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

## FOR THE TABLE

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

## MAINS

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

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

## SIDES

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Pigs in blankets	£7.00
Cauliflower cheese (V)	£5.50
Apricot and parsley stuffing	£6.00

## DESSERTS

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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

## TO FINISH

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

(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.