



Lemon and herb marinated olives (VE)	£3.00
Artisan bread with English whipped butter	For One £3.00 For Two £4.50
Roasted Padron peppers with Maldon salt (VE) (GF)	£4.50
Grilled Focaccia, tomato fondue, mozzarella	£4.50
Hummus with chargrilled flatbreads	£4.00
Chef's amuse bouche	£4.00

Please ask your waiter for today's choice

Sunday Lunch Menu

Two Course	-	£24.95
Three Course	-	£29.95

Starters

White onion, baked cheddar & thyme soup, artisan bread (V) (GFA)

Wild boar & apple Scotch egg, cranberry compote, homemade brown sauce

Confit duck leg terrine, foie gras butter, toasted spiced brioche, pickled shallots (DFA) (GFA)

Bucks brothers gin cured salmon, horseradish mousse, candied beetroots, blood orange (GF)

Wild mushroom risotto, toasted hazelnuts, truffle cream, parmesan crisp (VEA) (N) (GF)

Main Courses

Roasted Sirloin of beef, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy

Roasted Loin of pork, roasted potatoes, seasonal vegetables, Yorkshire pudding, red wine gravy

Roasted free range bronze turkey, chestnut stuffing, pigs in blankets, roast potatoes,

honey glazed parsnips & carrots, Brussel sprouts, red wine braised cabbage, thyme jus (N) (GFA)

Grilled hake with herb crust, truffle braised leeks, roasted cauliflower puree, red wine jus (GFA)

Shepherds Gold ale battered haddock, chunky chips, minted crushed peas, tartare sauce (DFA) (GFA)

Golden beetroot tarte tatin, roasted celeriac, Blue Monday cheese, sherry vinegar reduction (V) (GFA)

Wild mushroom bourguignon, parsnip mash, glazed carrots, red wine braised cabbage (VE) (GF)

Puddings

Traditional Christmas pudding, brandy butter and vanilla custard

Warm dark chocolate & Orange mousse, Nutella soil, honeycomb ice cream

Black forest winter trifle, advocaat custard, hazelnuts (N) (contains alcohol)

Selection of homemade ice creams & sorbets

Selection of British cheeses, crackers, fig chutney, Shephard's Gold ale pickled onions (V) (GFA)

Other vegan options available upon request

Homemade Fudge - Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate (*GF*) £4.00

Tea

Black Teas	£3.50	Herbal & Fruit Teas	£3.75
<i>English Breakfast</i>		<i>Jasmine Flower Green</i>	
<i>Earl Grey</i>		<i>Tropical Green</i>	
		<i>Sweet Ginger Peach</i>	
Alcohol Infused Teas	£4.00	<i>Chamomile</i>	
<i>Apple and Cinnamon infused with Gin</i>		<i>Peppermint</i>	
<i>Maharaja Chai infused with Rum</i>		<i>Berry</i>	

Coffee

Filter Coffee	£3.00	Latte	£3.50
Espresso	Single - £2.50 / Double - £3.00	Cappuccino	£3.50
Americano	£3.20	Mocha	£3.50

Flavoured Syrups +75p

Vanilla / Hazelnut / Caramel

Alternative Milks

Oat / Soya

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

Dietary Key:

(V) vegetarian, (VE) vegan, (VEA) vegan adaptable

(DF) dairy free, (DFA) dairy free adaptable

(GF) gluten free, (GFA) gluten free adaptable

(N) contains nuts

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing with details of major allergens.