


Sunday Lunch

To Start

Chicken Liver Pâté £9

Cranberry and port compote, toasted brioche and dressed leaves

Chef's Soup of the Day (V) £8

A freshly prepared, seasonal creation crafted by our chef, served with a warm artisan roll, and cultured butter for the perfect accompaniment

Prawn Cocktail £9 (GF)

Succulent Atlantic prawns in zesty Marie Rose sauce, served over crisp lettuce and vine ripened tomatoes. Accompanied by freshly baked bread

Main

Each of our signature roasts is accompanied by golden garlic and thyme-infused roast potatoes, a medley of seasonal greens, velvety roasted celeriac purée, Honey-glazed heritage carrots, an indulgent giant Yorkshire pudding, and finished with a generous pour of rich, house-made gravy

Roast Corn-fed Chicken Supreme £19

Succulent corn-fed chicken breast, perfectly roasted and served with a rich creamy onion and garlic red wine Jus

Roast Aged Sirloin of Beef £19

Prime aged sirloin, Seasoned with crushed Pepper and hand-harvested Maldon Sea Salt, slow roasted to perfection, accompanied by a delicate horseradish crème.

Pork Belly Porchetta £19

Slow-roasted pork belly, delicately rolled with fresh herbs and garlic, delivering a melt-in-the-mouth texture. Finished with a silky apple reduction for a perfect balance of richness and sweetness

Pan-Fried Sea Bass Fillet £19

Fresh sea bass fillet, pan-seared for a crisp skin, complemented by a refined white wine Beurre Blanc.

Vegetable Wellington (V) £19

Pastry filled with spiced butternut squash, aromatic cumin lentils, and herbs. Served alongside herb-buttered new potatoes, vegetables, and cranberry jus

GF option on all roasts

Side

Cauliflower Cheese (GF)(V)(VE) £5

Creamy cauliflower gratin paired with vibrant tender stem broccoli, finished with a delicate cheese glaze.

Honey Roasted Parsnips & Chantenay Carrots (GF)(V)(VE) £5

Sweet, caramelised parsnips and heritage carrots, roasted with golden honey for a rich depth of flavour.

Chilli Broccoli & Maldon Sea Salt (GF) £5

Fresh broccoli florets tossed with a subtle chilli heat and a sprinkle of hand-harvested Maldon Sea salt.

Braised Red Cabbage, Apple, Cinnamon (GF)(V)(VE) £5

Slow-braised red cabbage infused with crisp apple and warm cinnamon spice for a fragrant, seasonal finish

Dessert

Sticky Toffee Pudding (V) £8

Moist Sponge Cake, made with finely chopped Dates, covered in a Toffee Sauce and served with Vanilla Ice Cream

Apple Tarte Tartin (V) £8

Caramelised apples nestled in buttery puff pastry, baked until golden and served with creamy vanilla ice cream

Vanilla Crème Brûlée (V) £8

Silky vanilla custard beneath a golden caramelised sugar crust, served with buttery house-made shortbread

Ice Cream & Sorbets (GF) (V) £6

Ask your server for flavours

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

All our food is cooked fresh on the premises, dish descriptions do not list every ingredient. If you are concerned about the presence of allergens in our food, please ask your server. Remember, good food takes time.