

Sunday Evening from 6pm

Snacks

Mediterranean olives **6 VG** Asparagus tempura, spiced aioli **6 V Vgor**
Chargrilled Stone's Bakery sourdough, sea salt butter **6 V Vgor**

Small plates

Soup of the day, chargrilled Stone's Bakery sourdough **10**
Chargrilled asparagus, crispy hen's egg, Italian hard cheese **13 V**
Grilled scallops, miso lemon butter, charred lemon **three 14 | five 19**
Smoked mackerel and crab pâté, pickled cucumber, wasabi cream cheese, seaweed cracker **13**
Beetroot and feta, orange fennel salad, hazelnut dressing **12 VG**
Ham and chicken terrine, caramelised celeriac, apple, celeriac crisps **13**

Chef's mains

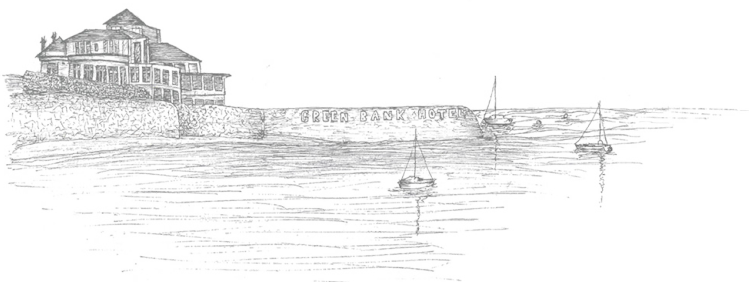
Catch of the day, sourced from local markets **POA**
Oven roasted chicken supreme, fondant potato, asparagus, Parma ham crisp, mustard jus **28**
Prawns, mussels, squid ink spaghetti, samphire, Thermidor cream **31**
Wild mushroom and spinach linguini, tarragon cream **27 V Vgor**
Beer battered or grilled prime white fish, triple cooked chips, tartare sauce, crushed peas, lemon **22**

Sunday roast

Roast topside of beef or roast of the week, seasonal vegetables, Yorkshire pudding, roast potatoes, pan gravy **24**
Chef's homemade nut roast, seasonal vegetables, Yorkshire pudding, roast potatoes, pan gravy **21 V Vgor**

Side dishes*

Seasonal vegetables **6 VG**
Spring asparagus salad **6 VG**
New potatoes, sea salt butter, parsley **6 V Vgor**
Triple cooked chips **6 V**
Dirty roasties, burnt beef ends, Italian hard cheese, truffle mustard **8 V**



For food allergens or dietary requests, please ask a member of the team. A full allergen menu is always available on request. Please scan the QR code for online allergen info.
V = Vegetarian VG = Vegan Vgor = Vegan On Request



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