

SUNDAY MENU

Starters

Classic king prawn cocktail, avocado mousse,
sun blushed tomatoes, croutons 12

Compressed Watermelon salad, whipped feta cheese,
pine nuts, mint GF 12

'Real Cure' British Charcuterie board for 2,
pickles and sourdough GFO 18

Mains

Roasted 35 days aged pihcana of beef,
baby carrots, garlic roasted new
potatoes, braised hispi cabbage, beef gravy or chimichurri,
Yorkshire pudding GF 24

Roasted Corn-fed chicken breast,
petit pois a la francaise, creamed potato,
chicken jus 20

Whole fish of the day
new potatoes, salad (market price)

"Panzanella", whole burrata, croutons,
Roscoff onion, garlic chilli olives, San Marzano tomatoes,
rosemary and shallot dressing V 18

Grilled Tenderstem broccoli,
BBQ'd violet artichokes, hazelnut romesco,
onion granola VE 18

Sides

Mixed leaf salad V GF 4
Tomato & basil salad V GF 5.5
Roasted new potatoes V GF 5.5

Desserts

Chocolate brownie, vanilla ice cream V GF 9
Strawberry and mint Eton mess V GF 9

V - VEGETARIAN. VE - VEGAN. VEO - VEGAN OPTION. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION
If you have any allergies or dietary requirements, please let one of our team know.