



Traditional Sunday Lunch

STARTERS

WHIPPED CHICKEN LIVER PATE

Toasted Sourdough, Dried Cranberries, Spiced Pumpkin Seeds

STEAMED MUSSELS

Grilled Sourdough, Parsley & White Wine Cream

BUTTERNUT SQUASH HUMMUS

Pomegranate, Dukkah, Toasted Sourdough (vg)

MAIN COURSE

RARE ROAST HEREFORD SIRLOIN

Beef Fat Roast Potatoes, Honey Roast Parsnips, Yorkshire Pudding,
Creamed Spinach, Red Wine Jus

SLOW ROAST PORK BELLY

Beef Fat Roast Potatoes, Honey Roast Parsnips, Yorkshire Pudding,
Roast Chantenay Carrots, Red Wine Jus

STONEBASS FILLET

Curried Chickpea Masala, Crispy Samphire Pakora, Peshwari Naan

VEGETARIAN SAUSAGE & BRAISED PUY LENTILS

Roast Tomato, Piquillo Pepper & Kale Casserole (v)

*Please note that all gluten free dishes are made with gluten free ingredients
but in a kitchen that contains gluten*



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SIDES

CREAMED SPINACH (v) | £6

BLACK TRUFFLED MAC & CHEESE | £9

Aged Parmesan (v)

STEAMED MUSSELS | £7

White Wine Cream (gf)

BABY GEM SALAD | £6

Crispy Parma Ham, Shaved Parmesan, Sourdough Crouton

FRENCH BEANS | £6

Chilli & Garlic Sambol (gf)

DESSERTS

BURNT BASQUE CHEESECAKE

Damson Compote, Shortbread (gf)

STICKY TOFFEE PUDDING

Clotted Cream, Toffee Sauce (gf)

BRAMLEY APPLE CRUMBLE

Vanilla Custard (gf)

ARTISAN CHEESEBOARD

Please ask a member of staff for Our Seasonal Cheese Menu

Newby' Teas or Fresh Filter Coffee with Petit Fours £8.50

2 Courses £32 | 3 Courses £38