



Sunday Lunch

30 for 2 courses | 35 for 3 courses

STARTERS

WHITE ONION SOUP
leek vinaigrette

SMOKED DUCK
chicory, salt baked beetroot GF

HAM HOCK
piccalilli, toasted brioche

GOATS CHEESE
honey baked, pancetta, roquette, candied walnuts

CORNISH SCALLOPS +5 supplement
pea puree, black pudding dressing

MAINS

ROAST BEEF
yorkshire pudding, roast potatoes, farm vegetables

ROAST LAMB
yorkshire pudding, roast potatoes, farm vegetables

ROAST BUTTERNUT SQUASH
yorkshire pudding, squash puree, roast potatoes, farm vegetables

SEA BREAM
fregola tabbouleh, gremolata

CRAZY BEAR BEEF BURGER +5 supplement
smoked streaky bacon, cheddar, fries

SIDES

YORKSHIRE PUDDING 2

TENDERSTEM BROCCOLI 7
garlic butter, chilli V, GF

HAND CUT CHIPS 6

JERSEY ROYALS 6
butter, chives, smoked salt V, C

MIXED LEAVES 7
house dressing PB

DESSERTS

VANILLA CREAM BRULEE
cardamon shortbread V

PISTACHIO & OLIVE OIL CAKE
coffee ice cream V, GF

CHOCOLATE BROWNIE
orange ice cream V

LEMON TART
Chantilly cream V

CHEESEBOARD +5 supplement
oxford blue, cheddar, brie, frozen grapes, oatcakes V

ICE CREAM & SORBET SELECTION V, GF

fancy a tippple?

LIQUEUR COFFEE

IRISH 11
irish whisky, vanilla nectar

BAILEYS 11
baileys irish cream liqueur

CUBAN 12
gold rum, vanilla nectar

FRENCH 12
cognac, chocolate liqueur, cane nectar

CALYPSO 12
coffee liqueur

AFTER DINNER COCKTAIL

ESPRESSO MARTINI 15
ketel one vodka, kahlua, espresso, sugar

CHERRY PIE OLD FASHIONED 16
bourbon, dark chocolate liqueur, macerated
cherry, cherry bitters

RASPBERRY MARTINI 16
white rum, raspberries, passionfruit syrup,
pineapple juice

GIN AND RASPBERRY MULE 16
tanqueray gin, sloe gin, ginger beer, raspberries,
lime

DESSERT WINE

		100ml	bottle
501	GARONELLES 20 SAUTERNES, France 375ml bottle	10	38
502	VIN DE HEL DESS MUSCAT 20 THELEMA, South Africa 375ml bottle		43
503	TOKAJI ASZU 5 PUTT 17 SAUSKA, Hungary 500ml bottle		55
504	ICEWINE 18 PELLER, Canada 375ml bottle		68

V vegetarian | PB plant based | GF adaptable for gluten-free

please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu.
Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.
Prices include VAT | Exclude discretionary 13.5% service charge.