



Sunday Lunch

2 COURSES 30 | 3 COURSE 35

STARTERS

BLACK TRUFFLE & MUSHROOM ARANCINI V

BEEF TARTARE

cornichon, capers, tarragon, pickled shallots, egg yolk

MIX BEETROOT

pistachio, goat's curd, good earth garden leaf, quetsche d'alsace GF V

WEYMOUTH HARBOUR TEMPURA SQUID

tempura courgettes, chilly, coriander

MAINS

FISH & CHIPS

tartare sauce, mashed peas

BAKED PUMPKIN V

pumpkin seeds, rainbow chard, goat's curd

BEEF BURGER

brioche bun, iceberg, cheddar, pickled cucumber, tomato & onion jam

BEEF OR LAMB SUNDAY ROAST

roast potatoes, yorkshire pudding, carrots, green beans

SIDES & SAUCES

Triple Cooked Chips 8 | Tender Stem Broccoli with garlic & chilly 8 GF | V

Garden Leaf Salad 8 GF | PB | Peppercorn 3 GF | Blue Cheese 3

DESSERTS

STICKY TOFFE PUDDING

salted white chocolate caramel ice cream

LEMON SPONGE

lemon curd, muscat grape & thai basil sorbet

CHOCOLATE POSSET

hazelnut praline, tonka bean ice cream

APPLE TATIN

bharat honey, crème fraîche

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

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak with your server to know about allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.