

B u R n T T R u f f L e

Sunday Lunch

12-4pm

Two courses £23 / Three courses £26

A p E r i T I F

Negroni 8½

London dry gin, Antica Formula sweet vermouth, Campari, orange

Champagne Charlie 10½

Charles Heidsieck champagne, seasonal syrup

T O B E g I n

Freshly baked sourdough, truffle and walnut butter (n) 4

Honey and 5-spice cashews and almonds (n) 3½

Hummus, sourdough crackers 4½

Gordal olives 4

S T a R T E R S

Chicken liver pate, farmhouse chutney, focaccia

Salt & pepper chicken wings, green chilli, roast garlic mayonnaise

Sweetcorn soup, vadouvan spice, sweetcorn fritter

Roasted heritage beetroots, harissa spiced pumpkin seeds, sticky walnuts, house ricotta (n)

Charred mackerel, endive, walnut miso pesto & pickled pear puree (n)

M a I N S

Roast topside of beef, roast potatoes, buttered greens, honey roast carrot and Yorkshire pudding

Rolled and stuffed belly pork, crispy crackling, carrot and swede, broccoli, apple & mustard sauce

Pan roasted salmon, black pudding, braised fennel, apple mostarda

Roasted cauliflower with butterbean mash, salted lemon dressing & sourdough cracker (n)

Cashel blue arancini, creamed spinach, poached pears, roasted walnuts (n)

Dry aged sirloin on the bone (570g), buttered kale, roast potatoes, honey roast carrot and Yorkshire pudding
(£30 Supplement per 570g piece, Please allow 45 minutes- for two people)

S I D E S

Honey and butter roasted carrots 4½

Truffle & parmesan chips 4

Tenderstem broccoli, almonds (n) 4½

More gravy 2

D E S S E R T S

Ginger parkin, butterscotch sauce, honeycomb semifreddo

Lemon & almond cake, lemon curd, vanilla ice cream (n)

Sugared ring donut with dark chocolate sauce & tonka bean semifreddo

Choux bun, blackberry ripple ice cream, blackberry compote, vanilla cream

Vanilla crème brûlée

C H E E S E & P O R T

Celtic Promise, farmhouse chutney, sourdough crackers (n) (£2 supplement)

Sandeman's 10 year Tawny port (75ml) 6

S T I C K I E S

Monbazillac Dom. Grange Neuve, Monbazillac, France (75ml) 4½

Sauternes, Chateau Laville, France, 2013 (75ml) 7

Muscat, Chambers, Rutherglen, Australia (75ml) 6

C o F F e E

Americano coffee with homemade dark chocolate fudge 4½

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts
Please note parties of 6 or more will have a 10% discretionary service charge added to their bill