

STUDIO 5IVE

Sunday menu

Olives 3

Bresaola 4.5

Sourdough and butter 3.5

Seasonal squash and chestnut soup, rye bread 7.0

Salmon tartare, Aleppo pepper, lamb's lettuce 8.0

Pulled pork arancini, pickled fennel, lamb's lettuce 8.5

Heritage beetroot tarte tartin, goat's curd, hazelnut 8.5

Beef rump 18

Half baby chicken 15

Lamb shoulder 17

Charred aubergine, hummus, muhammara, spiced onions 14

All served with:

Creamed cabbage, whole roasted carrots, Yorkshire pudding,
caramelised shallots and beef fat potatoes, gravy*

Chocolate brownie fudge sundae 8.0

Eton mess 7.5

Sticky toffee pudding, custard, salted toffee sauce 7.5

Ice creams and sorbets 3.5 / 5.0

Cheese, grapes, celery, crackers 9.0

**All accompaniments available as vegan.*

Please speak to a member of staff about any dietary requirements including allergies and intolerances.