

2 COURSES FOR £27 - 3 COURSES FOR £32

ADD FREE-FLOW DRINKS - £20

Prosecco / House Red + White Wine / Estrella Galicia

For quite the occasion include... Laurent-Perrier La Cuvée Brut - £55

UPGRADE TO COCKTAILS +£5

HOUSE MARTINI
(choice of vodka or gin)

PORNSTAR
MARTINI

ESPRESSO
MARTINI

BOMBAY
BRAMBLE

POMME
SPRITZ

APEROL
SPRITZ

STARTERS

POTTED DUCK & PISTACHIO
orange marmalade, truffle butter, brioche *(£1 supplement)*

CRISPY LAMB BELLY
cherry molasses, pea salsa verde

SMOKED SALMON
scotch apple pancake, pickles

BURRATA (v)
roast beetroot & orange, toasted hazelnuts, salted cracker

CRUDITÉS (vg)
cep oil vinaigrette, herb yoghurt

PRAWN & LOBSTER
COCKTAIL

Roasts

ALL ROASTS ARE SERVED WITH MAPLE CARROTS, GARLIC KALE, MULLED RED CABBAGE, ROAST GOOSE FAT POTATOES, YORKSHIRE PUDDING & ROAST GRAVY

ROAST CHICKEN
pigs in blankets, sage & onion stuffing

ROAST SIRLOIN OF BEEF *(£2 supplement)*
horseradish cream

ROAST PORCHETTA
apple & cider purée

VEGAN WELLINGTON (vg)
wild mushroom gravy

ADD SIDES

Curried maple parsnips, apricot & toasted almonds (vg) 5.50
Pigs in blankets 5.50

Cauliflower cheese 6.00
Goose fat roast potatoes, rosemary salt 4.50

DESSERTS

STICKY TOFFEE PUDDING (v)
butterscotch sauce, clotted cream ice cream

ROAST PLUM PAVLOVA (v)
honey, mascarpone cream

LEMON PANNA COTTA
Earl grey poached pear, ginger snap biscuits

CHOCOLATE MOUSSE (vg)
cherries, cocoa nib crisp

TOFFEE APPLE SUNDAE (vg)
vanilla ice cream, salted maple caramel

Selection of ice cream & sorbets (v)



SCAN THE QR
for allergen & kcal info.

FREE-FLOW WEEKENDS

CHAMPAGNE BRUNCH - SAT 12-5PM
SUNDAY FEAST 12-5PM

[Booking recommended]

OYSTER HAPPY HOUR

JOIN US FOR £2 OYSTERS
EVERY MON - FRI - 4-6PM

[Drink pairings available]

ADULTS NEED AROUND 2000 KCAL A DAY. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for more information.