

# SUNDAY 16TH JUNE 2024

## SET MENU

2 courses £33.00 | 3 courses £38.00

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### TO START

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Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg)

Seasonal soup of the day (v)

Salmon, avocado and mango tartare with salted corn and cracker

Chicken liver profiteroles, morello cherry compote and chicken crackling

### FOR MAINS

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Pan-fried sea bass fillet, new potatoes, chorizo, and spinach

Fish and chips, served with mushy peas, curry sauce and tartare sauce

Dry-aged double cheeseburger layered with American cheese and our signature sauce, served with fries

*All served with roast potatoes, grilled hispi cabbage, maple-roasted carrots, Yorkshire pudding (excluding vegan roast), gravy*

Roast beef, horseradish cream, served with all the trimmings

Roast leg of lamb, mint sauce, served with all the trimmings (+£3 supplement)

Roast chicken, bread sauce, served with all the trimmings

Plant-based Wellington, served with all the trimmings (v)

Roast porchetta, cider apple sauce, served with all the trimmings

### SIDES

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Chunky chips (vg) 5

Cauliflower cheese (v) 6.7

Green salad with lemon dressing (vg) 5.5

Fries (vg) 5.5

Heritage tomato & pink onion salad, smoked condimento (vg) 5.5

Charred sweetheart cabbage (vg) 5

Sweet peas, baby onions with mint and shallot dressing (vg) 5.5

### TO FINISH

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Sticky toffee pudding, butterscotch, maple pecans, clotted cream ice cream

Vanilla poached strawberry Eton mess

Raspberry Tiramisu

Chocolate profiteroles with mascarpone & salted caramel sauce



SCAN THE QR  
- for allergen and  
calorie information,  
please ask a member  
of the team

Adults need around 2000 kcals a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.