

SAMPLE SUNDAY LUNCH

STARTERS

Roast Carrot & Parsnip Velouté V, GFo
Infused with Garam Masala, crispy pancetta

Smoked Mackerel & Horseradish Pate
Toasted Brioche, pickled cucumber

Heritage Tomato Caprese Salad V, DF, GFo
Olives, red onions, capers, Burrata

Nduja & Mozzarella Arancini
Basil & Parmesan mayonnaise

MAINS

Sunday Roast served with roast potatoes, carrots, parsnips, seasonal greens, gravy
& Yorkshire pudding GFo

Choose from:

Treacle Roast Top Side of British Beef

Roast Chicken Supreme

Belly of pork

Nut Roast V, Vg

Pan fried Seabass

Crushed new potatoes, capers, spring onions, Beurre Blanc sauce

Pastificio Bacchini Panzerotti V

Porcini mushrooms, truffle & tarragon butter, grated Parmesan

8oz Flat iron Steak

Grilled mushroom, tomato, Koffman skin on fries, peppercorn sauce

Hunters Burger

Vegan Option Available

mature cheddar, baby gem, beef tomato homemade burger relish and skin on fries

Add an extra patty for £5 / Add bacon for £2 / Add fried egg for £2 / Add stilton cheese for £2.50

PUDDINGS & CHEESE

Fudge triple chocolate Brownie

Vanilla Ice cream, raspberry coulis & Crushed Raspberries

Sticky toffee pudding

Salted caramel ice cream

Apple & Rhubarb crumble

Vanilla ice cream or custard

Cheese Board £5.00 supplement

A curated selection of cheeses, paired with homemade chutney, crisp biscuits, and fresh grapes—a classic combination of savoury, sweet, and crunchy

Ice-Creams or Sorbets Vgo - Three Scoops

Pick any three scoops of creamy ice cream or refreshing sorbet. A sweet treat for every craving!

£29 for Two Courses

Or

£35 for Three Courses