

STARTERS

French Onion Soup V, Gfo
Served with cheese croutons

Gruyère Cheese Fritters V
Mixed salad & chilli dressing

Salmon Beetroot Gravlax DFo, GF
Honey mustard sauce and pickled cucumber

Gratinated Twice Baked Cheese Souffle V
Blood orange segment and honey glazed figs

Grilled Asparagus Vgo, GF, DFo
Wrapped in prosciutto, balsamic glaze and shaved parmesan

MAINS

Sunday Roast served with roast potatoes, carrots, parsnips, seasonal greens, red cabbage, gravy, sage and onion stuffing & Yorkshire pudding Gfo

Choose from:

Treacle Roast Top Side of British Beef

Garlic Roast Chicken Supreme

Roast Porchetta

Spinach, Ricotta & Pine Nut Wellington V, Vg

Prawn & Crab Linguine

Served with parsley, wild garlic and chilli

Pan-fried Sea Bass alla Francese GF

Silver skin on onion, smoked pancetta, garden peas, baby gem and beurre blanc sauce

Budha Bowl V, Vgo, DF, GFo

Crispy chickpeas, roasted sweet potato, avocado and pickled red cabbage, honey roast heritage carrots, confit garlic mayo and crispy onions

Why not try our...

Côte de Boeuf – A Sharing Feast for Two DFo

Served with crispy skin-on fries, smoky grilled tomato and mushrooms, indulgent peppercorn sauce and a classic Béarnaise sauce. The ultimate treat to share and celebrate together.

£60 for 2

V: Vegetarian / Vg: Vegan / GF: Gluten free / DF: Dairy free / GFo: Gluten free option / Vgo: Vegan option

Please advise the team of any food allergies.

A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

PUDDINGS & CHEESE

White Chocolate Cappuccino & Strawberry Tiramisu V
Served with flaked almonds – our gourmet twist on the classic Italian dessert

Coffee & Treacle Sticky Toffee Pudding V
Salted caramel ice cream and honeycomb

Matcha Tea Pannacotta GFo, V
Served with blueberry coulis

Cheese Board
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!

£36 for Two Courses

Or

£44 for Three Courses

Includes a complimentary gift for Mum

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