

Sunday lunch menu...

1 course - £10 | 2 courses - £14 | 3 courses - £17

Served from noon until 6 p.m. or until we run out

Starters...

Grilled fillet of sardine, piedmont pepper stuffed with caponata and tomato dressing

Curried squash soup, yoghurt and apple compote (v)

Smoked mackerel fillet, pickled cucumber and horseradish cream

Caesar salad, bacon, croutons and poached egg

Mains...

Pan roasted monkfish, crushed new potatoes, wilted spinach and beurre blanc

Leek and stilton tart, sautéed potatoes + dressed mixed leaves (v)

Roast strip loin of British beef with roast potatoes, Yorkshire pudding, buttered greens and gravy (£1.50 supplement)

Slow-cooked pork belly with buttered greens, roast potatoes and prune compote

Sweets...

Cranachan with fresh raspberries, raspberry sorbet and shortbread

Dark chocolate fondant, peanut butter ice cream and chocolate sauce (please allow 20 min)

English cheese, each with its own accompaniments and crackers (£1.50 supplement)

Lemon and ginger tiramisu



Sunday brunch menu...

Served 9.30am – 6pm

Breakfast sandwich (egg, bacon & sausage) - £4.95

Pancakes, crispy bacon & maple syrup - £5.50

Scrambled eggs with chorizo or roast tomato on toast - £5.95

Eggs Florentine (spinach) toast & hollandaise sauce -£5.95

Full English breakfast – smoked back bacon, Cumberland sausages, flat mushroom, fried eggs, hash brown, tomato, black pudding & toast - £5.95

Vegetarian breakfast – hash brown, fried eggs, flat mushroom, tomatoes, baked beans, sautéed courgettes & toast (v) - £5.95

Brioche pan per du, yoghurt, bananas and maple syrup - £5.50

Roast flat mushroom on toast, ricotta, parmesan and truffle oil (v) – £5.95

Porridge, brown sugar, bananas and honey (v) - £4.95

