



SUNDAY SET MENU

2 courses 30 / 3 courses 36

CREAM OF ONION SOUP sourdough crumbs, thyme vg

HERITAGE BEETROOTS hazelnut, shallot dressing v

CRASTER SMOKED FISH TERRINE horseradish, cucumber, dill

CRANE ROW FARM PORK BELLY bashed apple, mustard mash

MARKET FISHCAKES tomato stew, tartare butter sauce

CHARGRILLED HISPI CABBAGE king oyster mushrooms, soy, hot honey v

BUTTER ROASTED TURKEY all the trimmings, Madeira sauce

RUMP OF BEEF Yorkshire pudding, red wine sauce

BROON ALE & STICKY DATE PUDDING butterscotch sauce v

ICE CREAMS & SORBETS v (vg)

BAKED CHOCOLATE BROWNIE vanilla cream

RASPBERRY & ALMOND FRANGIPANE TART vg

Available 12:30pm–7:00pm

Fish may contain bones. Please inform us of any allergies you may have.

An optional service charge of 12.5% will be added to your bill.

vg = vegan · v = vegetarian · gf = gluten free