

“Bottomless” sunday lunch

Sample menu

Enjoy a 3 course meal with unlimited house red or white wine
for 2 hours following seating, per adult.

Starter

Soup sweet potato, coconut, chili, charred corn
Liver parfait pickled garden blackberries, apple, crisp bread
Home smoked salmon, potato salad, capers,
dill, horseradish cream.

Main Course

Slow Roast Rump cap of Beef
Seasonal vegetables, roast potatoes, Yorkshire pudding, Gravy
Roast Chicken Breast
Seasonal vegetables, roast potatoes, Yorkshire pudding, gravy
Seabream, artichoke, mid potatoes,
sun blushed tomato and kale pesto
Gnocchi greens, sun blushed tomato, goats curd

Dessert

Blueberry cheesecake granola, berry sorbet,
Sticky toffee pudding walnuts, muscovado sauce,
vanilla ice cream
Selection of ice cream and sorbet
(Please select three from the list below)
Ice cream: chocolate, vanilla, strawberry, pistachio
Sorbet:: berry, coconut
The cheeseboard
supplement -£2.50
Selection of three cheeses, chutney, grapes, crackers

£35.00 per person for 3 courses

Your unlimited drinks will last for 2 hours from the time of sitting.
A 12,5% discretionary service charge will be added to your bill. The whole table must
take part. Please drink responsibly.

Before you order your food and beverages Please speak to our staff if you would like to
know about our ingredients, we cannot guarantee that any food or beverage item sold is
free from traces of allergens. We cannot guarantee that dishes do not contain nuts. If
you have any allergies please inform us prior to ordering and we will try to recommend
a suitable dish.