

# SUNDAY SET MENU

£26 TWO COURSES | £32 THREE COURSES

## STARTERS

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### **CHARRED TENDERSTEM (VG)**

Asian glaze, sesame and pickled ginger

### **SALT AND PEPPER SQUID**

Miso and wasabi emulsion

### **SMOKED CHEDDAR AND PIQUILLO PEPPER CROQUEETES (V)**

Aioli

## THE ROASTS

ALL OUR ROASTS COME WITH ROAST POTATOES,  
SEASONAL GREENS, YORKSHIRE PUDDING, ROASTED  
PARSNIPS, CARROTS, STUFFING, CAULIFLOWER CHEESE  
AND JUS

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### **BRAISED LAMB SHOULDER**

### **CRISPY PORK BELLY**

### **CHICKEN SUPREME**

### **NUT ROAST (V)**

ASK YOUR SERVER FOR THIS WEEKS SPECIALS

## DESSERT

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### **STICKY TOFFEE PUDDING (V)**

Double cream and toffee sauce

### **CHURROS (V)**

Dark chocolate sauce

### **CHOCOLATE AND ORANGE POSSET**

Shortbread

### **ARTISAN CHEESE BOARD WITH ACCOMPANIMENTS (£7.50 SUPPLEMENT)**

(V) VEGETARIAN (VG) VEGAN

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS. ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST, BUT WE CANNOT GUARANTEE ALLERGEN-FREE MEALS.