

Sunday Roast



Tipplles

Galanti Prosecco 125ml	£6.5		
Garrison Spritz (gin, elderflower, Chambord, lemon & prosecco)	£8.5	Marinated olives	£3.5
Mulled Manhattan (homemade mulled house vermouth, Bulleit bourbon & bitters)	£8.5	Wasabi nut mix	£3.5
Seasonal Bellini (homemade pomegranate, clementine and almond puree, prosecco)	£9.5	Smoked almonds	£3.5
Garibaldi (Campari, Pampelle & aerated orange juice)	£8.5	Borough Market sourdough,	
		Glastonbury whey butter	£1.5



Smalls

Broccoli and Stilton soup	£6.5
Smoked salmon rillettes, pickled cucumber and fennel, lavosh	£7
Game terrine, smoked bacon, caramelised onion, cornichons, toast	£9
Salt baked beetroot, apple, hazelnut, endive, truffle, goat's curd (v)	£7.5/£12.5
Nduja croquettes, saffron aioli	£6.5
Dressed Cornish crab, brown crab mayo, shaved celeriac salad	£10.5
Ricotta tortellini, cauliflower, raisins, capers, rocket & pesto (v)	£8.5/£14.5

Mains

Wild mushroom cobbler, herb dumplings, parsley (v)	£13.5
Ale battered haddock & chips, mushy peas, tartare sauce	£15
Jerk Salmon, three bean salsa, coconut, tamari and maple dressing	£16
Confit duck leg, parsley root purée, lentils, smoked bacon and sherry sauce	£16



For our Sunday roasts, please see the Specials Board.

Sides

Mixed leaf salad, house dressing	£3.5	Winter vegetables	£4.5
Hand cut chips	£3.5	Swiss chard and roast garlic	£4
Colcannon potato	£4	Cauliflower cheese	£4.5
Roast potatoes	£3.5	Roasted carrots and hazelnuts	£4



Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.
A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory