

Sample Sunday Lunch

2 courses £32 / 3 courses £40

Snacks

- Otis & Belle Sourdough**, smoked salt butter (v, gf*, ve*) 5
- 'Seaweed Crisps'**, cavolo nero, lemon salt (ve, gf) 3.5
- Beetroot Hummus**, cracker bread (v) 6.5
- Hooky Ale Rarebit**, brown sauce (v) 7

Starters

- Hooky Ale, Chicken Stock & Onion Soup** 11.5
Beer rarebit & Otis & Belle sourdough
- Crispy Mac & Cheese** (v) 12
Ranch dressing, gem salad
- Air Dried Beef** (gf) 14
Breakfast radish, lemon dressing, parmesan
- Heritage Tomato** (ve, gf*) 10
Sweet wine reduction, basil, fried herb breadcrumbs
- Pear "Waldorf"** (v, gf, ve*) 10
Bitter leaves, blue cheese sauce, parmesan crisp, walnuts, celery, dehydrated grapes
- Cornish Smoked Mackerel on Toast** (gf*) 12
Otis & Belle sourdough, pickled onion, horseradish, baby gem

Fries served with...

- Rosemary salt (ve, gf*) 5
- Katsu & Asian pickles (ve, gf) 6.5
- Crab claw & wakame seaweed salad (gf*) 14
- "Aspen" – Parmesan, shaved truffle & chive (v, gf*) 9
- Broadway gravy (gf*) 5

Sides

- Ratte potatoes & onions (v, gf, ve) 6
- Courgettes, peas & mint salad (v, gf, ve*) 5
- Cauliflower Cheese (gf) 5.75
- Spring greens & salsa verde (gf, ve) 5

Mains

- Battered Fish & Chips** (gf*) 20
Crushed minted peas, curry sauce, tartare
- Short Rib Beef Burger** (gf*) 20
Brisket ragout, parmesan melt, pickle, fries, aioli
- Whole Cornish Sole** (gf) 28
Roast potatoes, spring greens, samphire, lemon & caper butter
- 30oz Cote de Boeuf for two** (gf) 70 (OR 12 supplement per person)
Horseradish cream, fries, watercress & pickled shallot

Our Roasts served with

Candied red cabbage, buttered swede, roast potatoes, spring greens, Yorkshire pudding, red wine gravy

- Dry Aged Sirloin of Beef** (gf*) 24
Horseradish & wasabi sauce
- Roast Shoulder of Pork** (gf*) 23
Apple sauce
- Sweet Potato & Chickpea Loaf** (v, gf*, ve*) 23
Black garlic
- Slow Cooked Lamb Henry** (gf*) 26 (OR 2 supplement)
Mint jelly

Desserts

- Pink Lemon Posset** (v, gf*) 9.5
Lemon jelly, elderflower & white chocolate
- Chilled Greengage Plums & Hazelnut Crumble** (v) 10
Caramel apple, orange Chantilly, coriander cress
- Berry Bliss Eton Mess & Raspberry Sorbet** (v, gf*) 10
Champagne jelly, clotted cream, chocolate soil
- Dark Chocolate Brownie** 12 (gf)
Poached cherries & cherry sorbet
- Banana Sticky Toffee Pudding** (v) 11
Toffee sauce, honeycomb ice cream
- Ice Cream & Sorbet** (v, gf*) 8.5
*Please select **THREE** from our daily selection*
- Five Local & Regional Cheeses** (v*, gf*) 15
Celery, grapes, biscuits, quince

Coffee & Petit Fours (v*, gf*) 6

For Vegan Options ask to see our 'Vegan Menu'

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill