



# SUNDAY

SAMPLE MENU  
(SUBJECT TO CHANGE)

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## SNACKS

**Gordal Olives** (vg)(gf) 6 | **Serrano Ham & Manchego Croqueta** 2.50 EACH | **Tiger Prawns**, chilli, lime & parsley (gf) 9

**House Focaccia**, Vines Bakery Sourdough, whipped butters, extra virgin olive oil (v)(gfa) 5 / 10

## FOR THE TABLE TO SHARE

**Cauliflower Cheese**, mature cheddar, English pecorino, garlic crumb, chive (v) 6.50

**Caramelised Onion & Sage Sausage Meat Stuffing Balls** 6 | **Honey & Wholegrain Mustard Glazed Chipolatas** 6

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## SUNDAY LUNCH MENU

2 COURSE 33 | 3 COURSE 38

### TO START

**Minted Pea & Watercress Velouté**, toasted vines bakery sourdough, whipped salted butter (v)(gfa)

**Wild Nettle Cured Salmon**, Jersey Royal salad, pickled radish, sorrel emulsion, caper, dill, crouton (gfa)

**Burnt Leek**, soft roasted leek hearts, crispy leeks, leek ash, leek oil, English pecorino custard, pickled mustard seeds (vga)(gf)

**Spiced & Pulled Lamb Shoulder**, bazlama flatbread, hung yoghurt, harissa, pistachio dukkah, salted onion, coriander

### TO FOLLOW

**Harkers Roast Sirloin of Beef** roasties, glazed carrots & parsnips, seasonal greens, buttered mash, Yorkshire pudding, rich red wine & thyme jus (gfa) (£3 SUPPLEMENT)

**Stuffed Roast Pork Belly** (sausage, sage & apple), roasties, glazed carrots & parsnips, seasonal greens, buttered mash, Yorkshire pudding, apple sauce, honey cider jus

**Braised Shoulder of Lamb**, roasties, glazed carrots & parsnips, seasonal greens, buttered mash, Yorkshire pudding, pea purée, redcurrant & mint jus (gfa)

**Butternut Squash & Sage Wellington**, roasties, glazed carrots & parsnips, seasonal greens, buttered mash, Yorkshire pudding, red wine jus (v)(vfa)

**Pan Fried Salmon**, confit Jersey Royal potatoes, purple sprouting broccoli, beurre blanc (gf)

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(v) vegetarian | (vg) vegan | (vga) vegan adaptable | (gf) gluten free | (gfa) gluten free adaptable | (dfa) dairy free adaptable

Please advise a member of the team on ordering of any allergens or dietary requirements



## TO FINISH

**Custard Panna Cotta**, rhubarb compôte, shortbread (gfa)

**Sticky Toffee Pudding**, salted toffee sauce, vanilla bean ice cream

**Dark Chocolate Mousse**, chocolate soil, honeycomb, blood orange (gf)

**Selection of Ice Creams**, 3 scoops - vanilla, chocolate, strawberry, salted caramel, mint choc chip (gfa)

**Affogato al Caffè**, a scoop of vanilla ice cream, 'drowned' with a shot of hot espresso (gfa)

**Artisan Cheese**, served with Thomas J Fudges crackers, apple and pear chutney, soured celery, grapes, honey, whipped butter (gfa)

(SUPPLEMENT - THREE CHEESES 5 | FIVE CHEESES 8)

## Montgomery Cheddar

A traditional, handmade, unpasteurised Somerset cheddar known for its rich, complex flavour and distinctive texture

## Oglesfield

A soft, semi-soft, washed-rind cheese from Somerset, England, often called the British answer to raclette

## Barkham Blue

An award-winning, semi-soft English blue cheese with a smooth, buttery texture and a mild, rich flavour that is creamy and slightly spicy (v)

## Ragstone

A soft, matured goat's cheese with a log shape, known for its smooth texture and lactic, lemony flavour (v)

## Waterloo

A soft, creamy, buttery semi-soft cheese with a mild, slightly sweet flavour (v)