



## SUNDAY LUNCH

### APPETISERS

Locally baked artisan sour dough bread with French butter	4.5
Baked Camembert cheese, red onion jam, toasted sourdough solidiers	10

### STARTERS

Fish soup with rouille, Gruyere cheese, croutons (Estandon provence rose)	9
Smoked makerel pate, pickled cucumber, toasted sourdough (Senorio Alabrino)	8
Marinated golden & candied beets (L'Entente Merlot/Cabernet)	8.5
With either crispy goats cheese (v) or whipped vegan feta (ve)	
Chicken liver parfait with quince jelly and toasted brioche (Bruinilde Primitivo)	9.5

### MAINS

Roast Hereford sirloin of beef, (Les Annereux bordeaux)	19
Duck fat roast potatoes, maple and anise roast carrots, sherry glazed red onion, buttered greens, red wine gravy	
Roast half Cumbrian chicken with old english chipolata sausages, (Cote du Rhone Blanc)	17.5
Duck fat roast potatoes, maple and anise roast carrots, sherry glazed red onion, buttered greens, red wine gravy	
Maple & mustard glazed salt-baked celeriac, (Jesus Madrazo Rioja Crianza)	16
Roast potatoes, maple and anise roast carrots, sherry glazed red onion, greens, vegan gravy (ve)	
Market fish	POA

### SIDES

Cauliflower cheese	5
--------------------	---

### DESSERTS

Classic crème brulee (Chateau Doisy Daene Sauternes)	6.5
Sticky toffee pudding, vanilla ice cream and candied pecans (Grahams LBV Port)	7
Lemon posset with strawberry jelly, raspberry sorbet and shortbread crumb (Floralis Moscatel Oro)	6.5
Ice cream and sorbet selection (Nectar Pedro Ximenz) (ask server for todays selection)	5.5

(V) Vegetarian (VE) Vegan

Please be aware all items which are cooked in our fryers may contain traces of allergens. If you have an allergy or dietary requirement, please speak to a member of the team who will be happy to help. Discretionary 10% service charge will be added to all tables