

SUNDAY ROAST

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

SUNDAYS | 12NOON - 6PM

STARTERS

SPRING VEGETABLE SOUP | Peas, kale, basil
& rye bread croutons (v)

ROAST HERITAGE BEETROOT | Buffalo ricotta, apple, basil
pesto & smoked seeds (n)

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

CHILLI SQUID | Thai herbs & noodle salad

MAINS

MAYFIELD SWISS CHEESE & SPINACH TART | Poached duck egg
& truffle butter

FISH & CHIPS | Mushy peas, lemon & tartare sauce

CRISPY DUCK | Pak choi, broccoli, honey
& sesame

SLOW ROAST BEEF | SLOW ROAST LAMB
HERB ROAST CHICKEN

*All served with crisp golden roast potatoes,
heritage carrots, peas, roasting
gravy and Yorkshire pudding.*

(A £2.50 supplement charge will apply)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

BAKED NEW YORK CHEESECAKE | Amarena cherries (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are un-cooked. (n) contains nuts or traces of nuts. (v) denotes vegetarian dishes. Due to the presence of nuts in our restaurants, there is a possibility that nut traces may be found in any of our items. Many recognised **allergens** are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge

THIS MONTH'S SEASONAL INGREDIENT

PURPLE SPROUTING BROCCOLI

Although broccoli has been grown in the UK since the early 18th century, the purple sprouting variety has only risen to prominence in the last 30 years.

Purple sprouting broccoli can be used in much the same way as the popular calabrese variety. Being leafier and deeper in colour it adds vibrancy and crunch to a number of dishes.

ISLE OF MAN SCALLOPS

Chorizo, romesco sauce
& purple sprouting broccoli (n)
11.75

ARCTIC SALMON

Crispy pancetta, purple sprouting
broccoli, chilli & garlic
18.50

SHELLFISH

PRAWN COCKTAIL

Wild Mediterranean & Atlantic
prawns, marie rose & lemon
9.75

SKILLET ROAST MUSSELS & CHIPS

White wine, garlic & parsley
12.75

MARKET FRESH FISH OF THE DAY

We go to great lengths to bring you truly amazing fish, responsibly caught from sustainable sources, including some of the finest day boat fish from around the British Isles.

We've developed strong partnerships with small independent family run suppliers like Chapmans of Rye on the south coast of England to ensure we get the best fish direct from their boats.

LEMON SOLE OR DOVER SOLE

House cut chips or salad
& a choice of sauce
23.25 / 31.00

TANDOOR SPICED MONKFISH

Cardamom rice & spiced
tomato sauce (n)
21.00

WHOLE WILD SEA BASS

Cherry tomatoes, rosemary,
garlic roast potatoes & olives
(For two to share)
55.00