

# SUNDAY ROAST

1 COURSE £12.75

2 COURSE £17.75

3 COURSE £22.75

SUNDAYS | 12NOON - 7PM

## 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

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## SHELLFISH

### PRAWN COCKTAIL

Wild Mediterranean & Atlantic  
prawns, marie rose & lemon  
9.75

### SKILLET ROAST MUSSELS & CHIPS

White wine, garlic & parsley  
12.75

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## 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