

SUNDAY LUNCH //



ALL SERVED WITH ROAST POTATOES,
LEEK GRATIN, GREENS, COURGETTE PUREE,
YORKSHIRE PUDDINGS & BOTTOMLESS GRAVY

SIRLOIN OF BEEF // £19

roasted over wild cherry wood, served pink

ROAST PORK BELLY // £18

crispy crackling & orchard sauce

SADDLE OF LAMB // £18

fresh mint sauce

NUT ROAST // £17

roasted squash, chickpeas, nuts, herbs & quinoa with
mushroom gravy

HOUSE CUTS //

*large cuts for two to share,
cut fresh everyday and will vary in weight
all served with sunday lunch trimmings*

CHÂTEAUBRIAND // £12.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean

TOMAHAWK // £7.00 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £7.00 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

Most of our dishes can be tailored to
cater for any allergens please ask for
guidance

SCAN FOR
FULL BAR MENU //

