

SUNDAY LUNCH //




all served with roast potatoes, leek gratin, greens from our farm,
pumpkin puree, yorkshire puddings & bottomless gravy

ROAST RUMP OF BEEF // £21
roasted over wild cherry wood, served pink

ROAST LOCAL PORK BELLY // £19
crispy crackling & orchard sauce

LAMB SHOULDER // £20
slow cooked for 6 hours

NUT ROAST // £18 
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 a sunday lunch trimmings

CHÂTEAUBRIAND // £13.00 per 100g
the prized cut from the fillet,
exceptionally tender and lean


TOMAHAWK // £8 per 100g
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE // £8 per 100g
two steaks in one, sirloin and fillet,
cooked on the bone

SIDES //

 £4.95

GRILLED PORTOBELLO MUSHROOMS /
confit garlic, thyme

ROASTED BEETS / 
cashew yoghurt, buckwheat,
dukkah

MAC & CHEESE /
four cheeses, bacon crumb

CABBAGE IN THE COALS /
bacon butter