

One Course £12.95
Two Courses £15.95
Three Courses £18.95



LAZY SUNDAY MENU

STARTERS

BROCCOLI SOUP

blue cheese breadcrumb gratin

BURRATA MOZZARELLA

heirloom tomatoes, parmesan, balsamic

PRAWN RISOTTO

saffron, chilli, garlic, lemon

CHICKEN LIVER PARFAIT

chutney, toast, salad

FRESH CANNELLONI

nduja sausage, goats cheese, basil

SEARED MACKEREL

chargrilled courgette, tomato, fennel apple salad, yuzu dressing

SALT & CHILLI SQUID

napa slaw, Thai mayo, chilli jam, coriander

SCALLOPS

apple purée, fennel, 5 spiced pork belly (£3.00 supplement)

MAINS

GRILLED WHOLE MACKEREL

fennel rocket salad, fries, salsa verde

GRILLED HAKE

chargrilled tomatoes, aioli, baby gem, fresh seafood in chilli & garlic oil

PORK LOIN

herb gnocchi, broccoli, pesto, chipotle butter

GRILLED ORGANIC SALMON NICOISE

gem lettuce, egg, tomato, green beans, olives, caeser dressing, crab croquette

COD

brandade, dill oil, new potatoes, cucumber, buttermilk, beer crumbs

SEARED ROSE VEAL

potato gratin, feves, chestnut mushrooms, mushroom cream (£5.00 supplement)

ROAST LOIN OF BEEF

creamy mash, duck fat roasties, vegetables, horseradish cream, red wine sauce (£5.00 supplement)

CHARGRILLED SIRLOIN

hand cut chips, béarnaise sauce, red wine shallots (£8.00 supplement)

DESSERTS

RICE PUDDING BRULEE

confit lemon, saffron, biscotti

TART AU CITRON

meringue, strawberries, crème fraiche

DARK CHOCOLATE SPONGE

salt caramel, honeycomb, orange

TIRAMISU SUNDAE

espresso mascarpone, coco nibs

SIDES £3.50

Chips, Garden Vegetables, Caesar Salad, Garlic Chips, Mash, Rocket Parmesan & Pine Nut Salad,
Sweet Chilli Wedges, Homemade Breads, olive oil & tapenade £4.50

Some of our products may contain nuts, wheat or other allergens.
If you have any dietary requirements please inform your server.
A 10% discretionary service is added to tables of 5 or more.