



Sunday Menu

Starters

<i>Seared smoked salmon medallion with Tomato Vinagrette (GF option /LF)</i>		<i>£12.00</i>
<i>Smoked Mushroom, Roasted Pepper and Goats Cheese Curd (GF)</i>		<i>£11.00</i>
<i>Homemade Croquettes</i>	<i>(3 units)</i>	<i>£ 5.00</i>
	<i>(6 units)</i>	<i>£ 9.00</i>
<i>Pate of the day with sourdough bread</i>		<i>£10.00</i>
<i>'Fritura de pescado', fried mixed fish pieces with black garlic All-i-oli (GF/LF without sauce)</i>		<i>£12.00</i>

Roasts

*All our meats are served with Duck fat roasted
Potatoes, Medley of seasonal vegetables and homemade Gravy*

<i>Roasted Duck</i>	<i>£25.00</i>
<i>Slow Cooked Suckling Pig</i>	<i>£25.00</i>
<i>Wood Roasted Lamb Saddle</i>	<i>£25.00</i>
<i>Wood Roasted Fillet of Beef with Yorkshire Pudding</i>	<i>£25.00</i>
<i>Halibut Medallion with Caper Butter and Sage Sauce</i>	<i>£25.00</i>

Vegetarian option available upon request

*A discretionary 12% service charge will be added to
your bill for tables of 8 or more*