

## LIGHT BITES

Pork crackling, cider & apple sauce GF	£4
Norcellara olives VG / GF	£4
Mini breads, cheese twists, oil & hummus V	£4

## STARTERS

Chicken liver & bacon pate, toasted sweetcorn bread	£7
Crab on toast, pickled fennel salad	£9
Red bush & honey marinated mackerel, pickled cucumber GF	£7
Seasonal soup, toasted bloomer V	£6
Grilled chicory, garlic, butterbean, sundried tomato, sautéed chard & salsa verde VG / GF	£6

## SUNDAY ROAST

<b>Smoked silverside of beef</b>	£14
Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal greens, root veg, cauliflower gratin, salt baked beetroot, gravy, horseradish crème fraiche	
<b>Roast saddle of lamb</b>	£15
Yorkshire pudding, butternut & sorrel puree, duck fat roast potatoes, seasonal greens, salt baked beetroot, cauliflower gratin, gravy, roast baby carrots, salsa verde	
<b>¼ smoked chicken</b>	£14
Yorkshire pudding, celeriac & thyme puree, duck fat roast potatoes, seasonal greens, salt baked beetroot, cauliflower gratin, gravy, root veg, lemon & herb sauce	
<b>Caramelised onion, chickpea &amp; mushroom nut roast V</b>	£12
Yorkshire pudding, butternut & sorrel puree, salt baked beetroot, roast new potatoes, seasonal greens, cauliflower gratin, gravy, carrot sambal	
<b>Roast fillet of Hake</b>	£14
Yorkshire pudding, butternut & sorrel puree, roast new potatoes, salt baked beetroot, cauliflower gratin, gravy, pickled cucumber	