

Dairy Free Sunday Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95 Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia, olive oil, balsamic **v** 4.95 Marinated olives **v** 4.95

Starters

Roasted tomato, red onion and thyme soup, herb focaccia **v** 6.50

Grilled asparagus, soft boiled egg, truffle dressing **v** 9.50

Pickled mackerel fillet, wasabi and avocado mousse, black pudding crumb, radish, rhubarb 7.95

Seared pigeon breast, watermelon, Parma ham, raspberry balsamic dressing 8.95

Roasted squash, kale, trio nut salad with pomegranate and sumac aioli **v** 6.75

Mains

Roast sirloin of beef, seasonal vegetables, roast potatoes, gravy 19.95
Roast loin of pork with apple sauce and crackling, seasonal vegetables, roast
potatoes, gravy 16.95

Roast leg of lamb, seasonal vegetables, roast potatoes, minted lamb gravy 18.95

Miso, lentil and beetroot pave, seasonal vegetables, roast potatoes, vegetable gravy **v** 16.50

Pan fried fillet of haddock, olive oil mash, pea puree, mixed greens 20.50
Baked chickpea ratatouille wrapped in aubergine, garlic herb cream,
balsamic, salad **v** 16.95