

# Sunday Lunch 9<sup>th</sup> March

2 course £29    3 course £33

## Starters

**Seared King Scallops** Norfolk carrot & maple, samphire \*£6 supplement

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Hereford beef mince** toasted sourdough, horseradish

**Datterino tomatoes** muhammara, peppers, multi-seed cracker, sauce de persil

**NVB Welsh Rarebit** fried hen's egg, Egyptian Cream milk stout onions

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement

**King prawn avocado St Anselm** cocktail sauce, paprika

## Mains (include a side dish)

**North East Atlantic Coley** courgette, tomato, chorizo, sweetcorn, samphire

**St Austell Mussels** creamy Mariniere sauce or garlic & white wine

**Miso roasted celeriac** potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg

**Gressingham Duck breast** dauphinoise potatoes, tenderstem broccoli, redcurrant sauce \*£6 supplement

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress

Add garlic king prawns to your steak £7

**Cumin roasted aubergine** creamed tofu, balsamic onion, tomato, smoked nuts, gochujang dressing

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons

**Reuben Sandwich** smoked brisket pastrami, sauerkraut, Mayfield Swiss, Russian dressing, house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side

## Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

**Plant Based Burger**\*\*pickles, lettuce, tomato, mature cheddar, garlic mayo

\*\*Vegan buns & cheese available

**Cheese Burger**\* home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

\*Double up your burger £4, add a fried egg £2

## Sunday Roast

**Hereford sirloin of beef** horseradish sauce; our beef is served pink

**Tamworth loin of pork** apple sauce

Yorkshire pudding, duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

## Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Peas, broad beans, sweetcorn, pink peppercorns

Rocket, parmesan, capers, sun blush tomatoes

Duck-fat roast potatoes

Sugar snaps, toasted nuts & seeds

Sunday veg

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## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Bread & butter pudding** custard

**Caramelised banana** ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

**Affogato**; 2 scoops of vanilla & espresso

**Black forest filled profiteroles** dark chocolate sauce

**Gypsy Tart** vanilla yoghurt, apple & pecan compote

**Vanilla Basque cheesecake** blackberry compote

**Cheese board**\* apricot & orange chutney, plum loaf, crackers, celery & grapes

Godminster Cheddar, Baron Bigod, Wrekin Blue \*£6 supplement

**Little Pudding** Tea or coffee with a small serving of either

Raspberry frangipane tart / Lemon posset / Dark chocolate Rocky Road

**All the little puddings** the 3 small puddings above \*£6 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.