

SUNDAY LUNCH

STARTERS

MEDITERRANEAN SHARING PLATE ^{[GFA][V]}	£16
flatbread, hummus, olives, halloumi fries	
BURRATA BRUSCHETTA ^{[GFA][VGA]}	£9
tomato, red onion, basil, garlic, olive oil, balsamic glaze	
CRAYFISH AND PRAWN COCKTAIL ^[GFA]	£9
avocado, bloody marie rose spiced sauce, brioche bread	
12 HOUR SLOW-COOKED SHORT RIB AND BRISKET ^[GFA]	£13
brioche croute, parmesan, crispy onions	
PAN SEARED SCALLOPS [3] ^[GF]	£15
pea puree, crispy pancetta	
PORK, CHEDDAR, WHOLE GRAIN MUSTARD CROQUETTES ^[GF]	£8
cheddar, wholegrain mustard, apple puree	
HALLOUMI FRIES ^{[GF][V]}	£8
sweet chilli dip	
SOUP OF THE DAY ^{[GF][VGA]}	£8
please ask your server for our soup of the day	

MAINS

SMASH BURGER	£17
baby gem lettuce, tomato, onion, cheese, mustard mayonnaise, fries	
YELLOW-FIN TUNA STEAK ^[GF]	£25
sticky rice, honey and garlic glaze, black sesame, asian salad	
JERK CAULIFLOWER STEAK ^{[GF][VG]}	£17
sticky rice and peas, coconut yoghurt dressing	

SIDES

MIXED LEAF SALAD, RED ONION, TOMATOES ^{[GF][VG]}	£5
CREAMED SPINACH ^{[GF][V]}	£5
ROSEMARY PORTOBELLO MUSHROOMS ^{[GF][VG]}	£5
TENDERSTEM BROCCOLI, GARLIC BUTTER ^{[GF][VGA]}	£5
MAC AND CHEESE ^{[GF][V]}	£5
BEETROOT, PISTACHIO, WATERCRESS SALAD ^{[GF][V]}	£5

STEAKS

served with beef dripping chips [add £1.50], truffle and parmesan fries [add £1.50] or fries, cherry tomatoes and your choice of sauce ^[ALL GF]

7OZ SLICED SIRLOIN	£29
recommended medium rare	
12OZ RUMP	£32
recommended medium rare	
10OZ RIBEYE	£34
recommended medium	
7OZ FILLET	£39
recommended rare	
16OZ RIBEYE	£44
recommended medium	

SAUCES

^[GFA]

peppercorn, béarnaise, house cafe de paris, brighton blue cheese, red wine jus, garlic butter, chimichurri

ROASTS

THE SUNDAY BUTCHERS BLOCK

rump of beef, pork loin, crackling, supreme of chicken served with roast potatoes, roasted carrots, broccoli, cauliflower cheese, two Yorkshire puddings and unlimited jus

£59

COMBO ROAST	£26
two meats of your choice	
RUMP OF BEEF	£21
served pink	
PORK LOIN AND CRACKLING	£21
SUPREME OF CHICKEN	£21
BUTTERNUT SQUASH AND LENTIL WELLINGTON ^[VG]	£17

served with roast potatoes, roasted carrots, broccoli, cauliflower cheese, Yorkshire pudding, jus ^[GFA]

SHARING BEEF WELLINGTON FOR 2

served with roast potatoes, roasted carrots, broccoli, cauliflower cheese, red wine jus [served pink] [please allow 25 minutes cooking time]

£59

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF OUR TEAM
ALLERGEN KEY: GF - GLUTEN FREE GFA - GLUTEN FREE AVAILABLE V - VEGETARIAN VG - VEGAN VGA - VEGAN AVAILABLE
ALL OF OUR STEAKS ARE AN AVERAGE WEIGHT BEFORE COOKING

WE DO APPLY A 10% DISCRETIONARY SERVICE CHARGE TO ALL BILLS