

WRECKFISH

SUNDAY LUNCH

NIBBLES

Caramelised onion and thyme focaccia 4

Bella di Cerignola olives 4

STARTERS

Crispy pig's head terrine, Bramley apple, radicchio

Chicken liver pate, farmhouse chutney, toasted focaccia

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Confit crapaudine beetroot, candy beetroot, smoked beetroot puree

Charred sea bream, bacon and horseradish broth, Yukon Gold potatoes

MAINS

Roast topside of beef, carrot, greens, roast potatoes, Yorkshire pudding

Rolled and stuffed pork belly, lentils, buttered kale

Pan roasted chicken breast, Jerusalem artichoke puree, roasted courgette, chanterelles

Torched sea trout, ajo blanco, tenderstem broccoli, grape and dill salsa (n)

Miso glazed butternut squash and aubergine, goat's yoghurt, black sesame, shichimi togarashi

Dry aged bone-in sirloin, carrot, greens, roast potatoes, Yorkshire pudding

(15 supplement per person, for two to share. Please allow 45 mins)

SIDES

Roast potatoes 3

Butter roasted carrots 4

Braised red cabbage 3.5

DESSERTS

Vanilla rice pudding, plum jam, nut granola (n)

Warm ginger sundae, vanilla cream, butterscotch sauce, praline semifreddo (n)

Vanilla crème brûlée

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Colston Bassett, spiced fruit chutney, crackers

2 COURSES £20

3 COURSES £25

(n) = Contains Nuts

Please note that a discretionary service charge of 10% will be added to bills for tables of 8 people or more.

If you have any allergies or dietary requirements, please speak to your server for more information