

WRECKFISH

SUNDAY LUNCH

2 COURSES £21

3 COURSES £25

APERITIF

Champagne Charlie Charles Heidsieck champagne, seasonal syrup 10

NIBBLES

Rosemary and confit garlic focaccia 4

Gordal olives 4.5

STARTER

Torched sea bream, yoghurt tartare sauce, soft herb salad

Cauliflower risotto, coriander, puffed wild rice, vadouvan spice

Isle of Wight tomato Panzanella, basil, radicchio, parmesan

Chicken liver pâté, farmhouse chutney, toasted focaccia

Confit Crapaudine beetroot, smoked beetroot puree, house ricotta and walnuts (n)

MAINS

Roast topside of beef, roast potatoes, buttered greens, carrot and swede, Yorkshire pudding

Torched whole plaice, Mayan Gold potatoes, fine herb pesto, watercress salad

Roasted pork belly, honey mustard & fennel stuffing, buttered kale, roast potatoes, apple sauce

Jerusalem artichoke risotto, crispy hen's egg, artichoke crisps, pickled radicchio

Butter roast chicken breast, braised romaine, pancetta, roast potatoes, Yorkshire pudding

TO SHARE

Dry aged sirloin steak, buttered greens, carrot and swede, roast potatoes, Yorkshire pudding

(£30 supplement - For two to share Please allow 45 minutes)

SIDES

Roast potatoes 3

Extra gravy 1.5

Honey roast Chantenay carrots 3

DESSERTS

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

Chocolate mousse, caramel, peanut brittle (n)

Tonka bean crème brûlée

Sticky toffee pudding, butterscotch sauce, Chantilly cream

Pennard Red, Armagnac prunes, crackers

SWEETS & AFTERS

Rum & raisin fudge 3

Sandemans 20 Year Tawny Port (75ml) 7.5

(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