

WRECKFISH

SUNDAY LUNCH

2 COURSES £21

3 COURSES £25

NIBBLES

Rosemary and thyme focaccia, olive oil and sea salt 4

Gordal olives 5

STARTERS

Chicken liver pate with farmhouse chutney and toasted focaccia

Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds

Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts

Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice

Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice

MAINS

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

Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce

Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks

Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing

SIDES

Parmesan and truffle chips 4

Honey roasted purple carrots 4

Red wine braised cabbage 4

Cauliflower cheese 5

Roast potatoes 3

Extra gravy 1.5

DESSERTS

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce

Crème brûlée

Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce

Blackberry pavlova with Chantilly cream

Baron Bigod, Armagnac prunes, sourdough crackers

We use all allergens in our kitchen. If you have any allergies or dietary requirements, please speak with a member of the team who will be happy to assist
Please note that a discretionary service charge of 10% will be added to bills for tables of 8 people or more.