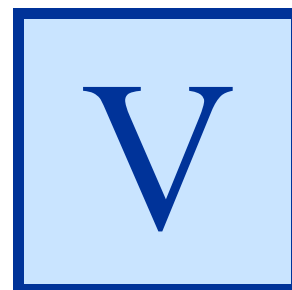


SUNDAY



This is a sample menu some of the items listed may vary

Olives 1.75

Bloody Mary 9

Aperol spritz 9

Monkey 47 & tonic 8.5

Fresh focaccia bread, olive oil & Modena balsamic, Kalamata olives (v) 3.5

To start....

Spiced butternut & sweet potato soup, coconut, crispy shallots, bread (vg) 6

Crispy squid, wasabi & lime mayo 8

Cannellini bean hummus, pomegranate, sweet pickled cucumber, basil oil, pitta (vg) 7

Asian salad: avocado, plantain chips, edamame, bean shoots, pickled ginger, chilli, peanuts (n vg) 7/14

Clare Island organic smoked salmon, celeriac & apple remoulade, granary toast 10

Artisan charcuterie, pickles, focaccia 5/9

To follow...

Roasted Cornish rump of lamb, mint sauce 17.5

Slow roasted Hereford rump of beef, horseradish sauce 19

Slow roasted Dingley Dell pork belly with black pudding stuffing, Bramley apple sauce 16.5

All served with root vegetable mash, seasonal greens, roast potatoes & Yorkshire pudding

Chargrilled chicken: Bhel puri, tomato, mint, coriander, chilli, pomegranate & yoghurt (n) 14

21 day aged Black Angus 8oz Sirloin steak, béarnaise or peppercorn sauce, skinny fries 25

Chickpea & cauliflower curry, pilau rice, mango chutney, poppadum (vg) 12.5

Ale battered fish of the day, skinny fries, crushed peas, tartar sauce 14.5

Seasonal greens / Skinny fries / House chips / Mixed leaf salad All 4 / Extra Yorkie 1

To finish...

Chocolate fudge cake, chocolate crumb, chocolate ice cream (v) 7

Sticky toffee pudding, toffee sauce, salted caramel ice cream (v) 7

Apple & sultana crumble, vanilla ice cream (v) 6.5

White chocolate panna cotta, poached blackberries, shortbread 7

Selection of cheeses, quince paste, celery, walnut & raisin bread (n) 9

v vegetarian / vg vegan / gf gluten free / n contains nuts

A 12.5% discretionary service charge will be added to your bill

Food Allergies & Intolerances: please ask our staff about ingredients before you order