

Sunday Lunch

starters

soup of the day v (6,7,12,13) **5**

White onion, cheddar + rosemary with sourdough croutons

marinated tomato salad pb gf [13] **5**

with cherry vinegar, pink pickled onion + extra virgin olive oil

mains

roast topside beef + yorkshire pudding (6,7,9,12,13) **18**

served with roast potatoes, roasted root vegetables, braised red cabbage, buttered kale + pan gravy

roast leg of pork, crackling, stuffing + apple sauce (6,7,9,12,13) **16**

served with roast potatoes, roasted root vegetables, braised red cabbage, buttered kale + pan gravy

caramelised mushroom + miso wellington [6,8,12,13] **pb 16**

served with roast potatoes, roasted root vegetables, braised red cabbage, kale + pan gravy

add

yorkshire pudding **1.5**

crackling gf **1.5**

stuffing v **0.5**

*roast topside beef can be made gluten free by removing the yorkshire pudding.

*roast leg of pork can be made gluten free by removing the stuffing.

*Vegetarian/Vegan gluten free alternative dish on request. Must be pre-ordered

Sweet

sticky toffee pudding with crème anglaise v (6,7,9) **6.5**

cheese plate with tomato chutney, pickles + crackers (6,7,11,13) **12**

affogato with stracciatella ice cream v vor (2,6) **5**

pb = plant based | vor = vegan on request | v = vegetarian | gf = gluten free

14 known allergens are listed after each ingredient on the menu. if you have any other allergens, please speak to a member of s

Due to the nature of our kitchen space, all dishes may contain traces of any of the allergens listed below.

1. peanuts / 2. tree nuts / 3. fish / 4. crustacean / 5. molluscs / 6. milk / 7. cereals containing gluten / 8. soy beans / 9. eggs / 10. sesame / 11. mustard / 12. celery / 13. sulphites / 14. lupi