

Sunday Lunch

Starters

Soup of the day, fresh bread (v, gf*)	6
Home-cured pastrami bao buns, piccalilli, American mustard	9
Wood Pigeon breast, blood orange, walnuts, sherry vinaigrette (gf)	7
Walnut and spinach stuffed mushroom, smoked vegan cheese (ve, gf)	8.5
Chicken liver parfait crème brulee, red onion jam, toasted brioche	7.5

Mains

Sunday roasts served with garlic roast potatoes, seasonal vegetables and Yorkshire pudding			
Striploin of beef	15	Chicken breast	14
Leg of Lamb	16	Bacon Chop	15
Chicken Caesar salad, bacon, croutons, anchovies, parmesan (gf*)			14
Three fish bouillabaisse, new potatoes, langoustine, bread (gf*)			17.5
Spicy miso ramen bowl, egg noodles			
Belly pork, Chicken or salmon			16
Tofu (v)			14

Burgers served on a brioche bun with baby gem, tomato and fries (gf*)

upgrade to loaded fries for £2 (gf*)

Classic Beef pattie, bacon, Monterey jack cheese 14

Chicken Tandoori chicken, mango chutney, mint raita 14

No Bull vegan burger, guacamole, tomato salsa (ve) 14

Steaks

Our steaks are aged 28 days, served with chips, tomato and garlic mushrooms

10oz Sirloin 22

Add a sauce for 1.5
Peppercorn, Stilton, Red wine,
Garlic butter, truffle butter (2.5)

Sides

Chunky chips	3.5	Cauliflower cheese	3
Seasonal vegetables	3	House salad	3
Roast potatoes	3	Fries	3.5
Sweet potato fries	4		

DESSERTS

Eton mess	6
Crème Brulee, pistachio brandy snap (gf*)	7
Apple and cinnamon cobbler, pouring cream (ve, gf)	7
Selection of woodlands ice cream	1.5 per scoop
Cheese board. Celery, grapes, red onion chutney, brie du meus,	
Wookie hole cheddar, Colston basset, Guest cheese (gf*)	10

(gf) - Gluten free (*) - Option available (v) - Vegetarian (ve) - Vegan
If you have any allergies please be sure to let your server know

A **discretionary** service charge of 10% will be added to your final bill