



SUNDAY MENU

NIBBLES

Freshly Baked Bread 5

Mixed Unpitted Italian Olives 5

Pickled Anchovies 5

SMALL PLATES

Today's Soup
bread & butter - see our blackboard

Jumbo Prawn Cocktail
giant king prawn, cold water prawns, marie rose mayonnaise, lemon, brown bread & butter 14

Pork Croquette
cauliflower, caramelised cauliflower purée, black garlic 9

Heritage Beetroot Carpaccio
Yellison goats curd, candied hazelnuts 8.5

Crispy Buttermilk Fried Red Mullet
kimchi aioli 9.5

BIG PLATES

All our roasts are served with seasonal vegetables & Yorkshire pudding

Topside of Roast Beef
roast potatoes, mash, Yorkshire pudding & gravy (served pink) 19

Stepney Hill Farm Roast Loin of Pork
roast potatoes, mash, stuffing, Yorkshire pudding & crackling 18

Garlic & Herb Roast Chicken Supreme
fries, house salad 18

Mixed Plate Roast
topside of beef, roast loin of pork, mash, Yorkshire pudding, roast potatoes & crackling 19.5

Market Fish of the Day
see our blackboard

Mushroom, Gruyère & Cashew Nut Roast
Yorkshire pudding, mushroom gravy, mash & roast potatoes 17.5

Children's Roast Beef or Pork
mash, roast potatoes, Yorkshire pudding, vegetables & gravy 11

SIDES

Truffle Mac & Cheese 6
Triple Cooked Chips
French Fries 4

Yorkshire Pudding & Gravy 3
House Salad 5
Truffle & Parmesan Fries 6

Herbed New Potatoes 4
Sunday Vegetables of the Day
see our blackboard



Executive Chef Alex Perkins