



**1 Course (See Individual Prices) - 2 Courses £28 - 3 Courses £34**

**Choose your 2nd or 3rd course from the dishes marked with a 🍴**

**Starters ( Small Plates )**

- Chicken Gyoza/Sesame/Spring Onion (G) 🍴 £9
- Korean Rice Cake/Tomato & Chilli Sauce/Tomato Salsa/  
Crispy Shallot/Spring Onion (V/VO) 🍴 £9
- Burrata/Balsamic Tomatoes/Basil/Black Pepper/  
Pickled Shallot/Mantou (Deal Supplement + £3) 🍴 £13
- Roast Cauliflower/Satay Sauce/Pumpkin Seed Dukkah/  
Salsa Verde (V/VO/N) 🍴 £9
- Bread Board/Roast Garlic/Olive & Balsamic/House Butter (V/VO/G/D) £8
- Mixed Olives (V/VO) £5
- Smash Cucumbers/Citrus Dressing/Smoked Almond Chilli Salsa/Dill  
(V/VO/N) £6.5
- Crispy Fried Chicken/Buffalo/Ranch/Fresh Herb/  
Shallot & Gherkin Salad £9.5
- Corn Ribs/Chipotle/Whipped Yuzu Cream Cheese (G/V/D) £8.5

**Desserts**

- Sticky Toffee Pudding/Butterscotch Sauce/Vanilla Ice  
Cream (V/G/D) 🍴 £9
- Dark Chocolate Cremeux/Sesame/Feuilletine/  
Stem Ginger Ice Cream (G/V) 🍴 £9
- Whipped Almond Cheesecake/Amarillo Cherries/Vanilla  
Ice Cream (V/G/N/D) 🍴 £9
- Mango/Raspberry/Cherry/Lemon Balm (V/VO) 🍴 £8.50

**SUNDAY ROASTS**

**Butter-Poached Chicken Breast £21 🍴**

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding, Sage & Onion Stuffing (G/D)

**Treacle-Cured Rump Cap £23 🍴**

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Stuffed Yorkshire Pudding (G/D)

**12 Hours Slow-Cooked Pork Belly £21 🍴**

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding (G/D)

**Root Vegetable Pudding £20 🍴**

Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Vegetarian Gravy, Yorkshire Pudding (V/G/D)

**The BIG Trio Roast £26 (Deal Supplement + £5) 🍴**

Treacle-Cured Rump Cap, Half Butter-Poached Chicken Breast, 12 Hours Slow-Cooked Pork Belly, Garlic & Herb Roast Potatoes, Honey-Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli, Carrot & Swede Mash, Red Wine Gravy, Yorkshire Pudding, Sage & Onion Stuffing (G/D)

**Sides**

- Cauliflower Cheese/Beef Fat Crumb (V/G/D) £6.5
- Pigs in Blankets (G) £6
- Buttered Greens (V/VO/D) £4.5

**V - VEGETARIAN / G - CONTAINS GLUTEN / D - CONTAINS DAIRY / N - CONTAINS NUTS / VO - VEGAN OPTION. ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER WHEN ORDERING.**