

Sunday lunch menu

2 course 25 / 3 course 32.5

King prawns, olive oil, cobble lane Nduja, parsley & garlic

Asparagus soup, sour cream, herbs, pecorino & truffle

Pressed smoked ham hock terrine, dill pickles, rapeseed mayo, poppyseed toast

Confit pepper toasts, aioli & watercress

Welsh rarebit, smoked tomato sauce, tarragon & chives

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Roasted 35day aged sirloin, stout braised brisket Yorkshire pudding, roasted potatoes, steamed tender stem broccoli, heritage carrots, red wine gravy & horseradish crème fraiche

Slow roasted pork belly, crackling, Stornoway black pudding, apple & nutmeg compote, duck fat potatoes, steamed cabbage & leeks, cider gravy

Vegan roast, porcini mushroom & lentil gravy

Baked lemon sole, Jersey royals & smoked I.O.W garlic butter, spring onion, grilled asparagus

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Valrhona chocolate mousse & 137 negroni, blood orange, vanilla cream

Clifton coffee roasters espresso, vanilla ice cream, hazelnut biscotti

Summer fruit, elderflower & lumbers English garden jellied terrine

Selection of artisan cheeses, fresh honeycomb, rye crispbreads **(supp 5)**

We are happy to provide alternatives where possible for any of our guests with certain dietary requirements, please make a member of our team aware if you would like any allergen information. A discretionary service charge of 10% will be added to your bill, this is shared between our team.