



SUNDAY MENU

Home baked breads & salted butter	2pp
Morecambe bay oyster, shallot vinegar / tempura oyster, crispy shallot	4per
Pork croquettes, homemade brown sauce	4.5
Confit garlic, goat's curd crostini	4
Cod beignets, parmesan	5
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Pork rillettes, pickles & sourdough	9.5
Roasted pumpkin soup, parmesan & pumpkin seed relish	10
Seabream tartare, horseradish, Avruga caviar	10.5
Ham hock terrine, piccalilli, sourdough	11.5
Maltagliati, basil, pine nut & parmesan pesto	9/16
Burrata, walnut pesto, bitter leaves	11.5
Roast rump of beef, Yorkshire pudding & all the trimmings	22
Roast chicken, Yorkshire pudding & all the trimmings	20
Seabass, mussels, sea beets, lemon beurre blanc	23
Cod, arroccina beans, chorizo, lemon crumb	21
Pork belly, grilled baby leeks, kale	19
Braised lentil, cauliflower, gremolata	9/15
Green salad	All 4
French fries	
Savoy, lardons	
Roast potatoes	
Yorkshire Pudding	1