

## SUNDAY LUNCH MENU

(Please note this is a sample menu and individual dishes may vary on a day-to-day basis.)

### Share Starters

#### ANTIPASTI BOARD 18

*Serrano ham, chorizo, finocchiona & mortadella, Pecorino sardo, marinated bocconcini, queen olives, caper berries, slow roast tomatoes, pine nuts, chilli jam, focaccia & oil*

#### SEAFOOD BOARD 20

*Salt & pepper squid, cod goujons, tiger prawn & smoked salmon cocktail, smoked mackerel pate  
pickled cucumber, garlic aioli, crispy seaweed, ciabatta*

#### CAMEMBERT BOARD 14 V

*Baked Camembert w. garlic & rosemary pesto, garlic ciabatta, chilli jam*

#### MEZZE BOARD 16 V

*Grilled halloumi, falafel, baba ganoush, hummus, harissa & red pepper relish,  
Roquito peppers, crudites & flat bread*

### Roasts

#### ROAST SIRLOIN OF BEEF 17

*Served rare (ask if you require well done) with Yorkshire pudding*

#### ROAST LEG OF LAMB 17

*Served pink (ask if you'd like well done) with Yorkshire pudding*

#### ROAST LOIN OF PORK 15

*Sausagemeat, sage & apricot stuffing & Yorkshire pudding*

#### ROAST SUPREME OF CHICKEN 15

*Sausagemeat, sage & apricot stuffing, Yorkshire pudding*

#### MUSHROOM, ALMOND & CASHEW WELLINGTON 13

*Yorkshire pudding, mushroom & chive cream sauce*

All served with roast potatoes, celeriac puree, rainbow chard, cavolo nero, chantenay carrots, cauliflower, broccoli & leek cheese gratin and proper gravy (please ask for more of all if you don't have enough).

#### Food served:

12-2.30 & 6-9.30 Monday to Friday

12-3 & 6-9.30 Saturday

12-4 & 6.30-8.30 Sunday.

A discretionary service charge of 10% will be added to tables of 8 or more.  
Some dishes may contain nuts. Specific allergen information available on request.

### Bar

#### SIMPLE STEAK & CHIPS 12.5

*6oz aged rump steak, skinny fries, garlic butter*

#### TEMPURA MONKFISH 18

*Tempura monkfish tail, SE Asian crushed peas, chilli & tomato salsa, sweet potato fries*

#### HAM, EGG & CHIPS 12

*Our sugar glazed ham, fat chips and fried free range egg (add another egg for 1.5)*

#### HOUSE PLOUGHMANS 11

*Our ham, mature cheddar & rare roast sirloin, balsamic baby onions, celery, dressed leaves, chutneys and bread rolls & butter*

#### RARE ROAST SIRLOIN SANDWICH 10

*Toasted ciabatta loaded with rare roast beef, onion marmalade & rocket, fat chips & horseradish on the side*

### Salads

#### RARE ROAST SIRLOIN SALAD 14

*Warm herb & garlic potatoes, Ed's leaves, slow-roast tomatoes, hot homemade horseradish*

#### SMOKED SALMON, ATLANTIC & TIGER PRAWN SALAD 14

*Baby leaves, ginger & lime vin, horseradish crème fraiche*

#### CHICKPEA & HALLOUMI SALAD 12.5

*Ras al hanout chickpeas, grilled halloumi, Ed's leaves, coriander, pomegranate, pistachios & Greek yoghurt*

#### CHICKEN & CHORIZO SALAD 13

*A warm salad of marinated chicken & chorizo, Ed's leaves, soft herbs, pomegranate, red onion, slow-roast tomatoes & garlic croutons*

### Sides

House salad 3.5 / Rocket & Parmesan salad 3.5 / Seasonal vegetables 3.5

Fat / Skinny fries Sm. 3 / Lg. 4 Sweet potato fries Sm. 4 / Lg. 5

Garlic ciabatta 3 / Garlic ciabatta with cheese 4

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