

SUNDAY LUNCH MENU

As at 19/01/2019

(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

Pink salt & pepper squid, cod goujons, smoked salmon, 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

LARGE PINK SQUID 13

A double portion of crispy squid with Himalyan salt & pink pepper

Roasts

ROAST SIRLOIN OF BEEF 17

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

LEG OF HAMPSHIRE LAMB 17

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

ROAST SUPREME OF CHICKEN 15

Sausagemeat, sage & apricot stuffing, Yorkshire pudding

ROAST LOIN OF PORK 15

Sausagemeat, sage & apricot stuffing, Yorkshire pudding, crackling

MUSHROOM, ALMOND & CHESTNUT WELLINGTON 13

Yorkshire pudding, kale and chestnut pesto cream

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

Bar

SIMPLE STEAK & CHIPS 12.5

6oz aged rump steak, skinny fries, chimmichuri butter

FISH & CHIPS 14.5

Beer-battered fresh haddock & fat chips with pea puree and tartare sauce

HAM, EGG & CHIPS 12.5

Sugar-glazed baked ham, fried free range egg, fat chips and pineapple chutney
(extra egg 1.5)

HOUSE PLOUGHMANS 12

Baked ham, mature cheddar & rare roast beef, balsamic baby onions, celery,
dressed leaves, chutneys and bread rolls & butter

SIRLOIN OF BEEF SANDWICH 10

Rare roast beef in toasted ciabatta with rocket & horseradish and fat chips

Salads

RARE ROAST SIRLOIN SALAD 14

Crispy potatoes, Ed's leaves, slow-roast tomatoes, hot homemade horseradish

MOROCCAN HERITAGE CARROT SALAD 12.5

Ribbons of heritage carrots, orange & roasted pistachios, soft herbs and feta
cheese with a honey, citrus & cumin vin

FOOD SERVED Monday to Friday 12pm - 2.30pm & 6pm - 9.30pm | Saturday 12pm – 3pm & 6pm - 9.30pm |
Sunday 12pm – 4pm & 6.30pm - 8.30pm

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

V – Vegetarian V* - Vegetarian with small changes VE – Vegan VE* - Vegan with small changes