

SUNDAY LUNCH



NIBBLES	MIXED OLIVES (VE)	3
	BREADS, oils (VE)	4
	CROSTINI, roasted garlic hummus, aubergine caponata (VE)	4.5
	ROASTED CHORIZO	6.5
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SMALL PLATES	PUMPKIN, MUSHROOM & TRUFFLE CAPPUCINO (V/VE)	6
	SMOKED DUCK BREAST, cabbage & celeriac remoulade, blue Monday cheese, walnuts, pomegranate	9
	WILD MUSHROOM PAPPARDELLE, truffle, rocket, pine nuts (V/VE)	8/14
	PAN SEARED SCALLOPS, cafe de paris butter, spinach, capers, pancetta	11.5
	BUTTERNUT & GORGONZOLA CROQUETTES, red pepper & olive coulis (V)	7.5
	CRU ANTIPASTI, charcuterie selection, marinated olives, aubergine caponata, artisan breads, oils	8/12
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ROASTS	ROASTED SIRLOIN OF DRY-AGED SCOTCH BEEF	15.5
	FREE RANGE PAN ROASTED CHICKEN BREAST	14
	ORGANIC HANKHAM SALT MARSH LEG OF LAMB	15.5
	CRU NUT ROAST (V/VE)	13.5
All roasts served with roast potatoes, yorkshire pudding, stuffing, bacon chipolata, vegetables & gravy		
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LARGE PLATES	'ROYALE WITH CHEESE' BURGER, hand minced chuck steak, brie, duck liver pate, truffle mayonnaise, brioche bun, hand cut chips	15
	SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée	13.5
	BOLLYWOOD BURGER, chickpea & butternut patty, crisp onion bhaji, mango chutney, mint yoghurt, onion seed bun, hand cut chips (V/VE)	13
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SIDES	HAND CUT CHIPS (V/VE)	3
	WINTER VEGETABLES (V/VE)	4
	BOWL OF ROAST POTATOES (VE)	3.5
	WINTER SALAD (VE)	4

ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS. Please let us know if you have any dietary requirements.