

SUNDAY LUNCH

2 COURSES £29.50 3 COURSES £37.50

TO START

SOUP OF THE DAY (V)

warm sourdough bread

TIGER PRAWNS

xo sauce, dill mayonnaise & charred heirloom tomatoes

LAMB SHANK TERRINE

crispy lamb belly, beetroot jam & brioche

PEAS & SPINACH SOUFFLÉ (V)

chard and peas salad, apple velouté

TEMPURA MUSSELS

shellfish, black pudding compote, pickled cucumber & mustard purée

TO CONTINUE

21-DAY DRY AGED ST GEORGE SIRLOIN OF BEEF (SERVED PINK)

NEW SEASON BRAISED SHOULDER OF LAMB

PORCHETTA PORK BELLY

all served with beef dripping roast potatoes, a medley of seasonal vegetables, creamed potatoes, cauliflower cheese, yorkshire pudding and red wine jus

ROASTED SCOTTISH MONKFISH TAIL

courgette espuma, jersey royal fondant, anchovies & sauce gribiche

BEETROOT RAVIOLI (V)

peperonata sauce, charred tenderstem broccoli, capers & preserved lemon

TO FINISH

WALWICK STICKY TOFFEE PUDDING (V)

miso butterscotch sauce, streusel & vanilla ice cream

64% GUAYAQUIL CHOCOLATE & COCOA NIBS

chocolate mousse, citrus, croustillant & ice cream

SUNDAE (V)

ask your server for today's sundae

STRAWBERRIES (V)

crème fraîche, basil & sweet pastry

CHEESE

solstice soft & isle of mull cheddar

served with marinated grapes, northumbrian pantry chutney & sourdough crackers

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary. A 12.5% discretionary service charge will be added to your bill.