



## Sunday

### Cocktails

Laphroaig Old Fashioned	<b>11.95</b>	Charcoal Spritz	<b>10.95</b>
Mezcal/Malbec Margarita	<b>11.95</b>	Baked Alaska	<b>10.95</b>

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Kalamata olives, burnt orange and rosemary (ve)	<b>3.95</b>
Charred roquito peppers, smoked salt, chimichurri (ve)	<b>5.95</b>
Home-cut truffle and English Pecorino crisps (v)	<b>3.95</b>
Miso arancini, burnt aubergine, yuzu (ve)	<b>5.95</b>

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***All served with roast potatoes, Yorkshire pudding, seasonal vegetables, and red wine gravy***

Rump of Hereford and Angus beef, rosemary and smoked sea salt, Tewkesbury relish	<b>19.50</b>
Cameron Naughton braised belly of pork, sticky pork glaze, fermented apple puree	<b>18.50</b>
Butternut squash and sage Wellington, vegetable gravy (veo)	<b>16.95</b>

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Broccoli cheese (v) **5.95**

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Tahini brownie, burnt butter and hazelnut, homemade vanilla ice cream (v)	<b>7.95</b>
Burnt Basque cheesecake, blueberry compote (v)	<b>7.95</b>
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	<b>7.95</b>

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#### **Allergen Info -**

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.