

GOSPEL MENU

2 COURSES 42.50 | 3 COURSES 47.50

STARTERS

Crispy Duck Spring Rolls

Pineapple & ginger dipping sauce

Chicken Skewers

Tikka spices, mint yoghurt & lime

Truffle & Leek Croquettes (V)

Truffle aioli

Hummus & Muhammara (VG)

Butter bean hummus, red pepper dip,
walnuts & crisp Arab bread

Tempura King Prawns

Chilli jam & lime

Argyll Smoked Salmon

Toasted rye bread, Jersey butter
& lemon

MAINS

Slow Roast Crispy Duck

Braised red cabbage,
caramelised squash puree
& spiced jus

Tuna au Poivre

Peppered yellowfin tuna,
Béarnaise sauce
& chips

Celeriac Au Poivre (VG)

Peppered celeriac steak,
baby spinach, hash brown,
port & mushroom sauce

Angus & Hereford Sirloin 275G

Argentinian beef with
peppercorn sauce & chips

SUNDAY ROAST

Roast Argentinian Beef

Roast Shropshire Chicken

Slow Roast Pork Belly

Mixed Nut Roast (VG)

Served with (V) or (VG) trimmings

TRIMMINGS

Garlic & Rosemary Roast Potatoes | Carrot & Swede Mash | Braised Red Cabbage
Seasonal Green Vegetables | Roasting Gravy | Yorkshire Pudding (V)

SUNDAY FEAST *serves 2*

Elevate your roast beef with one of our premium dry-aged sharing cuts. Served with all of the classic trimmings and both deluxe Sunday sides included.

Bone-In Sirloin

Upgrade 20.00pp

Grass-fed, native heritage breeds, dry-aged for tenderness and flavour. A succulent, indulgent & luxurious cut.

Bone-in Prime Rib

Upgrade 25.00pp

Grass-fed, native heritage breeds, well-marbled with outstanding flavour. The crown jewel of roasting cuts.

ADDITIONAL SIDES

Fries or Chips (V)

Add truffle & Parmesan 1.75

5.00

Truffle Mac & Cheese (V)

6.00

Maple Glazed

5.00

Mashed Potatoes (V)

5.00

Cauliflower Cheese (V)

5.00

Heritage Carrots (VG)

5.00

Creamed Spinach (V)

5.00

Tenderstem Broccoli, Chilli & Garlic (VG)

5.00

House Salad (VG)

5.00

DESSERTS

Coconut Parfait (V)

Rum soaked pineapple, toasted
coconut & mint

White Chocolate Panna Cotta

Blackberry jelly, pickled blackberries
& white chocolate tuile

Burnt Basque Cheesecake (V)

Berry compote, vanilla cream
& raspberry

Dark Chocolate Delice (V)

Salted caramel, Amarena cherry

Warm Chocolate Fondant (V)

Vanilla ice cream, shortbread crumb

Sticky Toffee Pudding (V)

Candied pecans, vanilla ice cream

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code.

