



SUNDAY SUPPER CLUB MENU

STARTERS

Korean Gochujang Pigs in Blankets

Chilli, honey & soy sauce, spring onions, onion seeds [GF] (13,14)

Kitchen Garden Soup of the Day

Charred garden herb focaccia, netherend salted butter [GFA | PB] (2,7)

Atlantic Baby Prawn Cocktail

Smoked paprika aioli, gem lettuce, bloody marie gel, lime cucumber [GF] (1,3,4,5,9,14)

MAINS

Yorkshire Sausages & Wholegrain Mustard Creamed Potato

Onion gravy, crispy parsnips [GF] (7,9,14)

Wild Mushroom & Leek Risotto

Crispy sage, parmesan & rosemary oil [GF | PB] (9,13,14)

Teriyaki Grilled Haddock

Pak choi, spring onions, soy & ginger rice (2,5,7,9,13,14)

DESSERTS

Sticky Toffee Pudding

Sea salt caramel sauce, madagascar vanilla ice cream [GF] (4,7)

Trio of Madagascar Ice Cream & Sorbet [GF | PBA] (4,7,10)

Affogato

Madagascar vanilla ice cream, shot of hot espresso, homemade biscotti (2,4,7,10,14)

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free GFA - Gluten Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.