



The Telegraph ~ Sunday Menu

~ Sunday 14th April 2024 ~

Starters and Sharers

- Wild garlic and potato soup**, crème fraîche, warm sourdough roll (v) 535 kcal 7.5
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 9.5
Coriander falafel, tabbouleh, preserved lemon and tahini dressing (vg) 630 kcal 9.
Charred mackerel, pineapple, kimchi, apple dashi, pickled walnut ketchup 290 kcal 10.
Braised lamb breast, feta, pomegranate, pea purée, lamb jus (gf) 363 kcal 9.5
Char-grilled bruschetta, burrata, oven-dried tomatoes and basil pesto (v) 702 kcal 10.5
- Red pepper and tomato hummus, seeded thins (v, gf) 423 kcal 6.5 Padron peppers, sea salt (vg, gf) 131 kcal 7.
Warm breads, olive oil, balsamic vinegar (vg) 719 kcal 7. Goan curry king prawns, flatbread 511 kcal 8.5
Steamed vegetable gyoza, chilli mango (vg) 280 kcal 6. Korean chicken wings, kimchi salad (gf) 548 kcal 8.
Halloumi fries, tomato relish (v, gf) 538 kcal 7. Crispy squid, sweet chilli mango 422 kcal 7.5

Roasts

- Butternut squash, cashew, chestnut nut roast**, hasselback potatoes (vg, gf) 969 kcal 18.
Roast beef (served pink), with Yorkshire pudding (gfa) 1184 kcal 23.5
Roast shoulder of lamb, rosemary red wine gravy (gf) 1150 kcal 26.
Roast half chicken, sage and apple stuffing, pig in blanket (gf) 1279 kcal 22.5
Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce (gf) 1271 kcal 22.5
Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings 1444 kcal 26.

Mains and Light bites

- Deep fried cod in beer batter**, chips, mushy peas, tartare sauce (gf) 1257 kcal 18.5
Chicken Caesar salad, gem lettuce, herb croutons, crispy bacon, anchovies, Parmesan 965 kcal 19.
Courgette, cherry tomato and feta quiche, crème fraîche new potato salad (v, gf) 823 kcal 13.5
Pan-fried trout, pea and asparagus risotto, roasted cauliflower purée, salsa verde (gf) 674 kcal 22.5
Char siu pork, egg noddle salad, chilli, coriander and toasted peanuts 716 kcal 14.5
Crispy sticky bang bang tofu salad, sesame miso dressing, toasted peanuts (vg, gf) 849 kcal 13.
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal 14.5
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.5
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 18.

Sides

- Cauliflower cheese (gf) 471 kcal 6.5 Duck fat roast potatoes (gf) 227 kcal 5. Pigs in blankets, gravy (gf) 380 kcal 6.5
Truffle parmesan fries (gf) 453 kcal 6.5 Pork and apple stuffing (gf) 698 kcal 5. Broccoli, chilli, almonds (v, gf) 291 kcal 5.5

Childrens Mains

- Roast beef, roast potatoes, gravy 681 kcal 15. Beef burger, melted cheese, chips, salad 621 kcal 9.
Battered cod, chips and peas (gf) 572 kcal 9.5 Roast porchetta, pork and apple stuffing, crackling, apple sauce (gf) 716 kcal 14.

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.