FESTIVE SUNDAY LUNCH MENU

SERVED 12PM - 7.30PM

FOR THE TABLE

Kalamata Olives (Ve) (GF) £4

Edamame Beans (Ve) (GF) £4
Salt or chilli & garlic salt

Baked Focaccia (V) £6
Confit garlic & sea salt

Hummus (Ve) (GFA) £6.5
Flatbread, harissa

Burnt Grapefruit & Burrata (V) (GFA) £15
Basil, toasted pine nuts, chilli honey & focaccia

Charcuterie Board £19
Brisket pastrami, prosciutto, cranberry sausage roll, harissa hummus, clementines, smoked cheddar cheese, kalamata olives, breads

STARTERS

Roasted Butternut Squash & Sweet Potato Soup (VGA) £7.5
Sourdough, salted butter

Maple Glazed Beetroot (GFA) £8
Roquefort blue, candied walnuts & rucola

Pan Fried Garlic King Prawns (V) (GFA) £9.5
Harissa butter, lemon aioli & toasted sourdough

Smoked Haddock Fishcake £9.5
Creamed leeks & dill emulsion

Wild Boar & Brandy Pate (GFA) £8.5
Cranberry gel, cornichons, toasted sourdough

Roast Bone Marrow (GFA) £10.5
Toasted sourdough, roasted shallots & chimichurri

SUNDAY APERITIVO

2 FOR £10 / £7 each

Lillet Rosé Spritz
Lillet Rosé, prosecco, thyme & grapefruit

Italicus Spritz
Italicus Rosolio di Bergamotto, prosecco, green olives

MAINS

Pan Fried Seabass (GF) £17.5
Roasted butter new potatoes, soy glazed green beans, cherry tomato hollandaise

Malayan Chicken (GFA) £17
Coconut, chilli, pak choi, edamame beans, red peppers, lime jasmine rice & flatbread

Goats Cheese Salad (GF) (Ve) £14.5
Grilled orange, roasted red onion, seasonal leaf & walnuts
Add Panko breaded chicken or King Prawns (GF) (V) +£4.5

Smoked Salmon Tagliatelle (V) £16
Spinach, white wine, cream & Parmesan

Steak Burger £15.5
Crispy pancetta, French brie, cranberry jam, skin on fries

225g Sirloin Steak (GF) £29
35-day aged grass-fed beef, Portobello mushroom, vine tomato & your choice of side

225g Fillet Steak (GF) £34
35-day aged grass-fed beef, Portobello mushroom, vine tomato & your choice of side

FOR TWO

450g Fillet Steak £65
35-day aged grass-fed beef, Portobello mushroom, vine tomato & your choice of 2 sides & 2 sauces

SAUCES / BUTTERS

Peppercorn, Blue Cheese, Chimichurri or Bordelaise / Garlic Butter or Café de Paris (ALL GF) £3.5

THE ROAST

All served with Yorkshire pudding, pork & apple stuffing, roast potatoes, treacle glazed roots, lemon & thyme broccoli, braised red cabbage & brussels sprouts & toasted pumpkin seeds.

Free Range Turkey (GFA) £17

Lemon, Garlic & Thyme Half Spatchcock Chicken (GFA) £17.5

Roasted Pork Belly (GFA) £18.5

Roast Sirloin of British Beef (GFA) £21.5

Slow Braised Lamb Shoulder (GFA) £22.5

Trio of Roasts (GFA) £24.5
Spatchcock chicken, pork belly, striploin of beef

Woolton Pie (VE) £16.5
Roast potatoes, treacle glazed roots, pan gravy

PIZZA

Margherita (V) £11.5
Fior di Latte, basil, San Marzano tomato

Capricciosa £15
Prosciutto cotto, Kalamata olives, wild mushrooms, artichoke hearts

Manzo Picante £16
Braised beef shin, red onion, blue cheese, Roquito peppers, coriander

Calabrian £15
Fior di Latte, San Marzano tomato, Pepperoni, Nduja sausage, Roquito peppers & hot honey

Noci (V) £15
Fior di Latte, Parmigiano Reggiano, gorgonzola picante, walnuts, caramelised onions

SIDES

Cauliflower Cheese £4.5

Maple Pigs in Blankets £6.5

Treacle Glazed Roasted Roots £4

Proper Chips / Fries £4.5

Garlic Pizzette £6.5

Yorkshire Pudding £1

Truffled Mac & Cheese £5

ALLERGIES & INTOLERANCES: Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. GF = no gluten containing ingredients | GFA = no gluten containing ingredients amendment possible V = vegetarian suitable | Ve = vegan suitable | Fish and Meat may contain bones

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