

SUNDAY LUNCH

ONE COURSE £20 | TWO COURSES £25 | THREE COURSES £30
MINI ROAST (INCLUDES 1 DRINK & 2 SCOOPS OF ICE CREAM) £12.95 *

STARTERS

EDAMAME

Lightly seasoned steamed soybeans, a simple and satisfying classic.

KOREAN FRIED CAULIFLOWER

Crispy cauliflower tossed in a sweet and spicy Korean glaze.

DUCK / PRAWN SALAD

Shredded duck / prawn in a hoisin-lime glaze, layered with citrus slaw and roasted peanuts.

TAMARIND RIBS

Slow-cooked pork ribs glazed in tamarind, served with sesame slaw.

MAINS

SERVED WITH YOUR CHOICE OF TRADITIONAL
OR VEGAN GRAVY

ROAST CHICKEN

Succulent roast chicken served with classic trimmings
and your choice of gravy.

PRESSED PORK BELLY

Slow-cooked pork belly, delicately pressed and
finished with perfectly crisp crackling.

PRIME RUMP BEEF

Tender, perfectly roasted prime rump beef, carved to order
and served with your selected gravy.

NUT ROAST (VG)

A hearty blend of roasted nuts, seeds, herbs, and
root vegetables, served with vegetarian gravy.

ALL MAINS ARE SERVED WITH:

Perfectly roasted potatoes, crispy on the outside
and fluffy within

Honey-roasted carrots and parsnips, caramelised
for natural sweetness

Braised red cabbage with warming spices

Steamed tenderstem broccoli

A traditional Yorkshire pudding

Home-made herb stuffing

EXTRAS

Roast Potatoes	£4.50
Pigs in blankets	£5.95
Stuffing	£4.00
Cauliflower Cheese	£5.95

DESSERTS

VANILLA CHEESECAKE

Silky vanilla cheesecake with a delicate Madagascan vanilla sweetness, set on a
buttery biscuit crumb and finished with a smooth, creamy texture.

MISO CARAMEL BROWNIE

A warm, rich brownie served with luscious miso caramel.

APPLE PIE GYOZA

Crispy apple-filled gyoza, dusted with cinnamon sugar, served warm with vanilla custard.

TRIO OF SORBETS

A refreshing rotation of seasonal fruit sorbets.

TRIO OF ICE CREAM

Vanilla, Chocolate, Strawberry

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SUNDAY LUNCH MENU