

Sunday lunch

Stawberry Bellini - £12

Bloody Mary - £12

Spicy Margarita - £13

Belu Water

Still/sparkling bottle with **free refills** - £2

Snacks

Almonds (ve) - £5

Olives (ve) - £5

House bread, black garlic & Olive Oil (ve) - £6.5

Fennel salami, kohlrabi remoulade - £10

Starters

Grilled octopus, braised tomato, toast & rouille - £14.5

Tuna tartar, miso, tomato, potato cake - £13

Tomato, smoked tofu & basil miso salsa verde - £12

Beef carpaccio, rocket, crisp shallot, mustard & anchovy - £13.5

Spiced brown crab on toast - £13

Courgette soup, harissa - £8

Roasts & Mains

Roast beef rump, Yorkshire pudding, B&H - £28

Roast chicken, salsa verde & Yorkshire pudding - £26

Vegan leek gratin, vegan gravy (ve)- £18.5 (Yorkie optional)

1kg rib of beef, all the trimmings serves 2/3 (limited number) - £95

All roasts served with roast potatoes, yorkies, gravy, greens and peas

Fish of the day, roast chicken & smoked eel broth, girolle & corn - £23

Extra gravy - £1.50 / £3.00

Sides - £5

Beef dripping/veggie roasties

Veggies (ve)

Desserts

Miso triple chocolate brownie & salted caramel ice cream - £9.50

Blackberry mess, meringue crumb - £8

Chocolate mousse, poached strawberries, honeycomb - £7.5

Cheese

Isle of Wight Blue, Merry Wyfe of Bath £5ea or all for £12 served with beetroot & rhubarb chutney and biscuits



Please notify your waiter of any allergies and dietary requirements

A 12.5% discretionary service charge will be added to your bill