

SUNDAY MENU

12pm – 6pm

Introducing Summer Sundays from The Grill

Sundays in summer are all about the grill. Let us bring that softly charred BBQ flavour to you with our new hand-selected cuts from Aubrey Allen, roasted vegetables and fresh fish, served with summer salads bursting with flavour.

Snacks & Nibbles

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives , served on crushed ice	ve gf	3.95
Chorizo spiced pork scratchings	gf	4.5
Freshly baked ancient grain sourdough , sundried tomato butter	*ve	5.5
Sweetcorn bites , spiced seaweed crumb	*ve	5.5
Serrano ham croquettes , lemon aioli, freshly grated Parmesan		6.95

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest.

Gochujang fried Oyster mushrooms , kimchi, edamame beans, toasted sesame seeds, coriander shoots <i>or upgrade to crispy battered king prawns 2.95</i>	ve *gf	5.95
Chicken, ham hock and black pudding terrine , runner bean chutney, celeriac remoulade, toasted sourdough		7.25
Tom Yum soup , lightly spiced Thai broth, rice noodles, crispy chilli oil <i>add poached king prawns 2.95</i>	*gf	8.25
Burrata , charred peaches, heritage tomatoes, smoked tomato oil	*ve gf	8.95
Bloody Mary prawn salad , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95

Roasts

Can we tempt you to small plate or a dessert to go with your sublime Sunday roast?

Enjoy any 2 courses for £27.5 or 3 courses for £32.5

Half spatchcock Norfolk chicken , lemon, garlic and herb butter	*gf	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	*gf	19.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

Served with a duck fat Yorkshire pudding, tender summer vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

v = vegetarian ve = vegan gf = gluten free
*ve = vegetarian, can be adapted to vegan on request *gf = can be adapted to gluten free on request

Summer Sundays

Order your choice of grill dish with your favourite salad, or share family style with any 3 salads for £12 or any 5 salads for £18

From The Grill

Grilled aubergine , gochujang and sesame glaze, crispy rice noodles	*gf ve	10.5
Half spatchcock Norfolk chicken , lemon, garlic and herb butter	gf	14.95
Chermoula marinated whole seabass , fresh lemon	gf	19.5
Jimmy Butlers free range pork cutlet , cajun rub, bourbon glazed peaches		19.5
Mixed grill of Cornish lamb : za'atar marinated lamb steak, merguez sausage, brochette, sumac onions, tzatziki, grilled flatbread		24.95

Summer Salads

Ranch potato salad , spring onions, chive, cheddar cheese and paprika crumb	v	4.5
Edamame , quinoa & lentil salad, ginger and sesame	ve gf	4.5
Orzo & watercress pesto salad , feta and balsamic red onion	v	4.5
Bang Bang slaw	v gf	4.5
Heritage tomato salad , tarragon vinaigrette, rocket, sumac onions	ve gf	4.5

From the Garden, Land & Sea

Summer pea and mint risotto , chargrilled yellow courgette, freshly grated Parmesan <i>add grilled pancetta 2.95</i>	*ve gf	15.5
28 day dry-aged steak burger , house sauce, crispy onions, rosemary & thyme skin on fries, 'nduja ketchup <i>add smoked Applewood cheese 1.25, add smoked English bacon 1.25</i> <i>double up our dry-aged steak burger for 4.95</i>	*gf	16.5
Devon crabcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.5
Mushroom and beetroot Symplicity burger , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries <i>add vegan bacon 1.25</i>	ve	17.5
Signature cod and chips , triple cooked chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		
5oz crisp battered cod and chips		13.95
10oz crisp battered cod and chips		21.95
Buttermilk Norfolk chicken burger , house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries		17.95

Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender summer green vegetables	*ve gf	4.95
Asparagus, rocket, balsamic glaze	ve gf	5.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt	*gf	4.95
Pink fir potatoes, yoghurt and cucumber dressing, zaatar	v gf	5.5

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.