

SUNDAY LUNCH MENU

For the table

48 hour sourdough,
with a block of British butter 4.5

Nocellara olives 4

Smoked almonds 4

Pork scratchings, warm apple sauce 4

Crudites, rainbow radishes, vegetables,
pea hummus 4

Nibbleinis

Heritage beetroot, goats curd,
hazelnuts 7.5

Burrata, salsa verde, pine nuts 8

Salmon gravlax, rye bread, mustard yoghurt
and pickled cucumber 6

Fried crisp Cornish squid, togarashi pepper,
lime, squid ink mayo 8

Chargrilled prawns, garlic and harissa butter,
herb aioli 8

St Austell mussels, fennel, saffron toasted
sourdough 8

Spicy chorizo, tomato & chickpea stew 8

Mustard glazed pork spare ribs,
apple salad 8

Sliced cured meats, chargrilled courgette puree
and toast 8

Join our Sunday roast club

You carve and serve one of our perfectly roasted joints at
your own table to friends and family, accompanied with vegetables,
roast potatoes, Yorkshires and our proper gravy -
it's our nostalgic take on Sunday lunch.

Any leftovers are yours to take away with our Head Chef's very own
easy recipe to turn it all into a delicious meal for the next day.

BEEF: 50 day dry aged Dexter beef.

LAMB: Essex salt marsh lamb from Turncole farm, Southminster.

Our roasts are selected from the very best farmers and suppliers around the country.
See black board for today's market prices



Mains

Roast Rump of beef, seasonal vegetables,
Yorkshire pudding, horseradish, gravy 20

Roast herb fed chicken, seasonal vegetables,
Yorkshire pudding, bread sauce, gravy 16

Cornish plaice, broccoli, parsley and caper butter 18

Grilled Tuna steak, romesco, spring onions, almonds 18

Tom's burger, beef patty, caramelized onion, smoked bacon, truffle mayo,
rocket, Cheddar cheese and fries 14

Baked aubergine, feta, walnuts, spring onion 14

Sides

Leaf salad, house dressing 4

Herritage tomato & celery leaf
salad 5

Seasonal vegetables 4

Fries 4

Roast potatoes 4

Special

Roasted Skate, crushed potatoes, smoked
bacon, parsley coulis 16

Wild mushroom and truffle lasagna, rocket,
parmesan 17

Dessert

Vanilla cream, pears and blackberries 7

Dark chocolate mousse,
candied peanuts, ice cream 7

Sticky toffee pudding,
clotted cream, salted caramel 7

Dropped ice cream 7

Affogato 4

Cheese

English cheese board, selected by the chef,
with bread, crackers and chutney

Stinking bishop 2.75

Montgomery Cheddar 2.75

Golden Cross 2.75

Blue Monday 2.75

Wigmore 2.75