

SUNDAY LUNCH SHARING MENU

TO START

BREAD BOARD

including butter, olives and olive oil with balsamic vinegar

MAIN COURSE

ROAST 28-DAY-AGED SIRLOIN

SLOW-ROAST WILTSHIRE LAMB SHOULDER/PORK (winter/autumn)

ROAST FREE-RANGE CHICKEN BREAST

VEGETARIAN/VEGAN NUT ROAST (v, ve)

SIDES

all main courses are served with unlimited seasonal vegetables and gravy, cauliflower cheese, yorkshire pudding, roast potatoes, honey-roast root vegetables plus a choice of sauces – mustard, apple, horseradish, mint

59.95 for two people with two main course options

69.95 for two people with three main course options

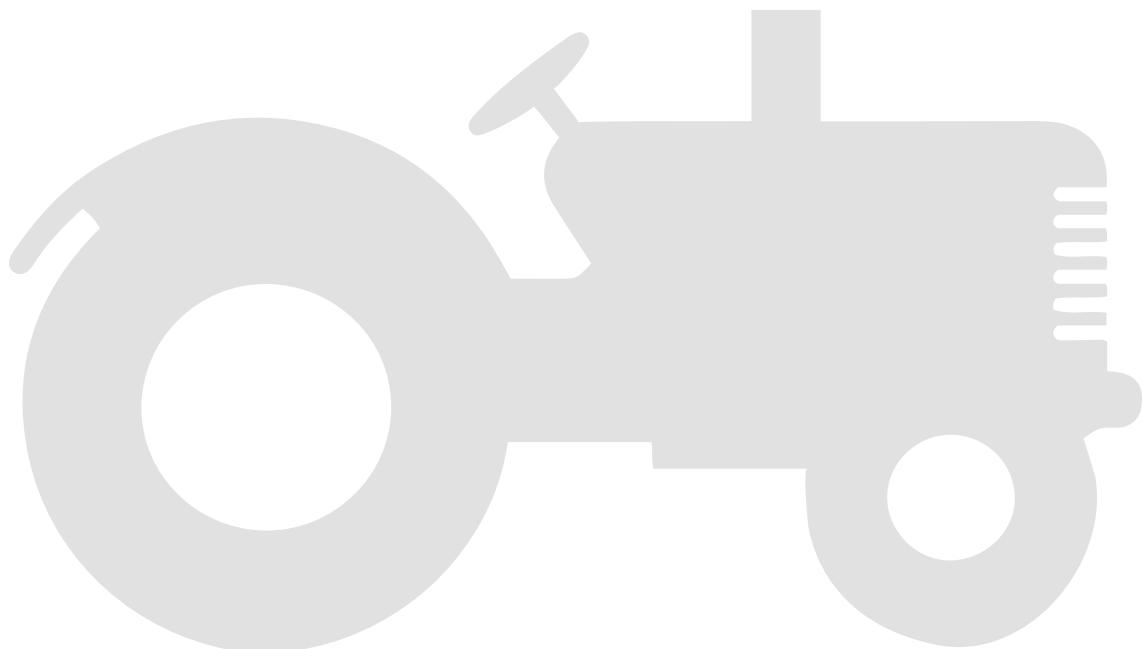
DESSERT SHARING BOARD

sticky toffee pudding, selection of ice creams and seasonal crumble with creams

14.95 for two people

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request



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