## **SUNDAY**

APERITIFS	Warner's Berry Spritz; Warner's Raspberry Gin, Dry Rosé Wine, Peach Liqueur, Soda, Fresh Raspberries, Mint			9.5
	Limoncello Spritz; Limoncello, Prosecco, Fresh Lemon, Soda, Mint			
	Hugo Spritz; St-Germain Elderflower Liqueur, Prosecco, Soda, Fresh Mint, Lime			9.5
NIBBLES	Garlie & Herb Marinated Olives (pb)	4.5	Pork Belly Bites; Calabrian chilli & honey glaze	8.5
	Warm Artisan Sourdough; whipped Maldon sea salted butter, olive oil & balsamic (v)(pl	6	Salt & Pepper Squid; aioli, chargrilled lemon	8
STARTERS	Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)			7
	Potted Morocean-Spiced Lamb Shoulder; toasted artisan sourdough, pomegranate, aioli, herb salad ~ served cold ~			9.5
	Homemade Pork Belly & Chorizo Sausage Roll; chorizo mayonnaise, mustard cress			8
	Crab & Crayfish Risotto; saffron, lobster bisque, mascarpone, lemon, basil			9.5
	Plant-Based Sashimi; dark soy sauce, avocado purée, pickled cucumber, radish, lime, black sesame dressing (pb)			8
ROASTS	Topside of Beef ~ served pink ~			20
	Highbury Farm Chicken Supreme; with pork & chorizo stuffing			18.5
	Pork Belly; with crackling			18.5
	Trio of Roast Meats; topside of beef, chicken supreme and pork belly			22
	Plant-Based Roast of the Day (pb)			arket price ~
	All roasts are served with fluffy roast potatoes, seasonal vegetables,	giant yorkshire p	oudding and a rich red wine gravy.	
MAINS	Brewpoint Beer-Battered Haddock & Chips; mushy peas, tartare sauce, chargrilled lemon			17.5
	Market Fish of the Day			arket price ~
	Caesar Salad; romaine lettuce, streaky bacon, avocado, garlic croutons, Italian hard cheese, anchovy fillets, caesar dressing ~ add chargrilled chicken or chargrilled king prawns +2.5 ~			14
	<b>Massaman Curry;</b> baby corn, red pepper, pak choi, baby potatoes, sugarsnap peas, roasted peanuts, sticky rice, coriander (pb) ~ add chicken or king prawns +2.5~			15
	Chuck Steak Burger; brioche bun, emmental cheese ~ add streaky bacon +1 ~	, chilli jam, aid	oli, pickles, American mustard; with skinny fries, herb salad	16.5
SIDES	Cauliflower & Leek Cheese (v)	5	Pork Belly & Chorizo Stuffing	5
	Skinny Fries (pb) / Chunky Chips (pb)	4.5	Small Caesar Salad	3.5
	Truffle & Italian Hard Cheese Fries (v)	6.5	Halloumi Fries; Calabrian chilli & honey dip (v)	8
	Beer-Battered Onion Rings	4.5	Tomato, Red Onion & Herb Salad (pb)	3.5

 $We \emph{'re proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.}$ 



**Food allergies?** Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.