SUNDAY MENU

For The Table

Nocellara Olives *vg* 4

Homemade Focaccia *vg* 4

Smoked Almonds *vg* 4

Boards

Served with grilled flatbread, pickles, celeriac remoulade, olives, smoked almonds

Vegetable *v* 16
grilled vegetables, heritage tomatoes, babaganoush, watercress tzatziki

Meat 18
cured pork loin, cured beef, Mortadella

Seafood 18
smoked salmon, smoked mackerel, dressed king prawns

Starters

Soup of the Day *vg* 6
seasonally prepared

Harissa Hummus *vg* 9
za'atar, pickled chilli, flatbread

Fried Halloumi *v* 10
tamarind sauce

Greenwich Whitebait 9
caper mayonnaise, lemon

King Prawn Cocktail 12
baby gem, cucumber, avocado

Beef Tartare, Bonito Mayonnaise 15
cured egg yolk, potato crispies

Wild Mushroom Vol-Au-Vent 14
tarragon cream jus, pecorino

N'duja Scotch Egg 10
roasted garlic aioli, watercress

Sunday Roasts

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding & proper gravy.

Shorthorn Beef Rump 23
horseradish cream

Roasted Squash, Beetroot & Mushroom Wellington *v* 19
red wine gravy

Free-Range Chicken 21
pigs in blankets, stuffing

Roast Leg of Lamb 21
mint sauce

Cauliflower Cheese *v* 6

Middlewhite Pork Belly 21
apple sauce

Mains

Cheeseburger 22
American cheese, lettuce, tomato, house sauce, fries
Add Bacon 3

Pork & Leek Bangers & Mash 19
confit onions, sage gravy

Plant Based Burger *vg* 20
vegan cheese, mayo, lettuce, dill pickles, fries

Beer Battered Fish & Chips 20
haddock, minted mushy peas, tartare sauce

Sides

Green Salad *vg* 6

Mashed Potatoes *v* 6

Tomato & Onion Salad *vg* 6

French Fries *v* 6

Mac & Cheese *v* 6

Onion Rings *v* 6

Hand Cut Chips *v* 6

Tenderstem Broccoli *vg* 6

vg: vegan · v: vegetarian

A discretionary service charge of 12.5% will be added to your final bill. Please enquire for allergen information & gluten conscious options where available.