

****SUNDAY MENU ****

Charcuterie sharing board (GF*) **£11**

Vegetarian sharing board (V) (VE) (GF*) **£10**

Warm Jerusalem artichoke, lentils (V) (VE) (GF) **£6**
Albarino 'Coral do Mar', Rias Baixas, Pazo do Mar, Galicia, Spain 2018(125ml) £7,5

Nduja steamed mussels, crusty bread (GF*) **£7**
Vouvray Demi-Sec, 'Les Argiles', Domaine de la Rouletière, Loire,France 2017 (125ml) £7

Fried Squid, parsley and garlic mayonnaise (GF) **£6,5**
Riesling 'The Lodge Hill' Clare Valley, Jim Barry Wines, South Australia 2018 (125ml) £7

Marinated Ox heart skewers, watercress salad(GF) **£7**
Malbec '1300', Uco Valley, Mendoza, Andeluna, Argentina 2018 (125ml) £7,5

Vegan Roast, Mushroom puff, Vegetable, Potatoes and Gravy **£12,5**
Chianti DOCG Bio, Sorelli, Toscana, Italy 2017 £7,5

Beef Roast, Yorkshire pudding, Vegetable, Potatoes and Gravy **£13**
Tempranillo-Cabernet-Merlot 'Ars Nova', Navarra, Tandem, Spain 2014 £8

Roasted squash, baby aubergine crispy kale (V)(VE) (GF*) **£11**
Viognier 'Reserve Spéciale', Pays D'oc, G. Bertrand, Languedoc-Roussillon, France 2017(175ml) £8

Braised beef cheek, mash potato, kale (GF) **£13**
Old Vines Zinfandel, 'Maggio', Lodi, Oak Ridge Winery, California, USA2017 (175ml) £8,5

Seafood, squid ink linguini **£14**
Rosè 'Cuvée Henri Fabre', Cotes de Provence, Chateau de l'Aumérade, Provence, France 2018 (175ml) £7,5

Mash potatoes	£3,5	Side Salad	£3
Fries	£3,5	Tomato, Red onion, Balsamic	£3,5

