

# Sunday menu

*On Sunday we offer a reduced A la carte menu*

*or*

*A promotion for 2 guests, including two roasts and a bottle of house wine for only £45*

## **Your choice between:**

30-day dry aged beef rump, roast potatoes, vegetables, Yorkshire pudding, gravy	£16
Crispy rolled pork belly roast, apple sauce, roast potatoes, vegetables, Yorkshire pudding, gravy	£15.5
Crispy tofu, roast potatoes, vegetables, Yorkshire pudding, gravy (V/Ve*)	£15

Add one cauliflower cheese for £5

## **House Wine:**

Sensale Bio Grillo Sibilliano, Sicilia, Italy  
Barinas Tempranillo, Jumilla, Spain

## **More options:**

Follador Francesco, Prosecco di Valdobbiadene DOCG,  
Veneto Italy (£10 supp.)

Trebbiano- Pinot Bianco Rubicone, Emilia Romagna, Italy  
Vina Dona Paula Sauvignon Blanc, Mendoza, Argentina (£6 supp.)

Nero D'Avola Sensale Bio,  
El Camino Malbec, Mendoza, Argentina (£6 supp.)  
Wilson Estate The Crusher, Petit Syrah, Napa Valley, California (£12 supp.)

Please let us know if you have any allergies or dietary requirements.

A discretionary 10% service charge will be added onto your bill