

Soul Sunday menu

3 courses for £40 with ½ bottle of wine

Non-alcoholic alternatives available

Butternut squash & marjoram soupParmesan beignet (V)

Heritage beetroot & robiola

Beetroot ketchup, pecan nuts, sprouting lentils (V)

Lobster & crayfish cocktail,

Bloody Mary crème fraîche, avocado, rye bread

Smoked ham hock & pigs trotter fritter

Golden beetroot, lingonberry dressing

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Roast English sirloin

Yorkshire pudding, roast potatoes, carrots, broad beans & horseradish cream

Roast corn-fed chicken

Yorkshire pudding, roast potatoes, carrots, broad beans & shallot gravy

Roast belly of pork

Yorkshire pudding, roast potatoes, carrots, broad beans & bramley apple sauce

Fish & chips

Deep-fried cod, pea purée, chips & tartar sauce

Autumn squash risotto

Blue cheese, crisp sage, toasted pumpkin seeds & bees' pollen (V)

Roast sharing board for 2, 3 or 4 people (available for tables of up to 10 people)

Roast chicken, roast pork belly & roast English sirloin

Roast potatoes, Yorkshire pudding, carrots, broad beans, French beans & condiments

Sticky toffee pudding

Brandy custard, roasted pecan nuts

Cherry mousse

Chocolate crumble & eggnog biscuit

Pumpkin pie

Cinnamon cream cheese, maple syrup

Baked Normandy Camembert

Croutons, quince jelly

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## Half a bottle of house white, rosé or red wine

Catarratto, Ca' di Ponti, Sicilia, Italy 2018 Clarendelle, Clarence Dillon wines, Bordeaux, France 2015 Cape Heights, Cinsault Rosé, South Africa 2018

Classic Bloody Mary, Ketel One Vodka, homemade bloody Mary mix £13.5 Red snapper, Tanqueray, homemade bloody Mary mix £11.5