

# Sunday Lunch

## STARTER

Today's Soup, House Bread  
Crispy Honey & Sriracha Chicken, Pickled Veg & Kewpie Mayo  
Cod Taco, Pickled Red Onion & Cabbage, Jalapeno Crema, Lime.  
Crispy Pork Belly, Hot Honey Glaze, Curry Mayo  
Honey Whipped Goat's Cheese, Pistachio Crumb, Candied Beetroot, Filo Tuille  
Heirloom Tomato Salad, Greek Cheese, Pickled Yellow Courgette, Extra Virgin Olive Oil, Pangrattata Crumb

## ROASTS

Sous Vide Turkey & Baked Ham / Overnight Roast Sirloin, Served Pink or Well Done / Slow  
Slow Roast Leg Of Lamb / Roast Parsnip & Cranberry Nut Roast  
All Served with a selection of Creamed Potato, Roast Potato, Honey Roast Root Veg, Cauliflower Cheese,  
Stuffed Yorkshire Pudding, Winter Cabbage and Red Wine Gravy

## MAINS

Homemade Bone Marrow Burger Sourdough Bun, Bacon Jam, Dubliner Cheddar,  
Burger Sauce, Fries  
Beer Battered Haddock Salt & Vinegar Mushy Peas, Tartar Sauce,  
Lemon Wedge, Hand cut Chips  
Market Fish, Ham Hock, Leeks, Peas, Celeriac, Purple Dulse Potatoes  
(Market Price Supplement)  
Cured Silver Hill Duck Dukkah Duck Tart, Confit Wing, Duck Potato,  
Duck Sauce (£10 Supplement)  
Chargrilled Quinn's Butchers 10oz Sirloin Steak (£12 Supplement)  
Chargrilled Quinn's Butchers 8oz Fillet Steak (£15 Supplement)  
All Our Steaks Are Cooked And Rested In Beef Dripping And Served With Beef And Bone  
Marrow Ragu, Carrot Puree And Tender Stem Broccoli

## SIDES £5

Hand Cut Chips/Fries/ Truffle & Parmesan Fries/ Tender Stem Broccoli, Smoked Almonds/ Rocket Salad,  
Tomato, Red Onion & Parmesan/ Mini Caesar Salad/ Pickled Onion Rings / Roast Root Veg

## DESSERTS

Poached Pear, Vanilla Rice Pudding, Puffed Black Rice, Lemon Balm  
Salted Caramel And Chocolate Croissant Pudding, Vanilla Ice Cream  
Glazed Lemon Tart, Torched Italian Meringue, Fresh Raspberry  
Pistachio Affogato  
Selection Of Drayne's Farm Ice Creams

**3 COURSES £35**