

Sunday Food Menu 12pm-9pm

Bloody Mary / Bloody Maria 10.5 | Glass of Prosecco 7.0

SMALL PLATES

Roasted carrot & spiced harissa hummus, pitta (v)	6.0
Crispy chicken, sriracha sauce	7.5
Fried chicken wings - choice of buffalo hot sauce or BBQ	5 for 7.5 or 10 for 13.5
Breaded mozzarella sticks - buffalo hot sauce & BBQ (v)	5 for 7.0 or 10 for 13.0
Mac 'n Cheese bites, smoked paprika sauce (v)	7.5
Salt & pepper squid, chilli, spring onion, aioli	8.5
Walnut crusted goats cheese, pomegranate & apple salad, smoked chilli jam (v)	8.0

ROASTS *All roasts come with roast potatoes, roasted carrot, swede & hispi cabbage*

Roast Hertfordshire British Top side beef, horseradish, & Yorkshire pudding.	20.0
Roast Suffolk chicken, pork sage & onion stuffing, gravy & Yorkshire pudding.	19.0
Roast Waveney Valley pork belly, apple sauce, & Yorkshire pudding	18.5
Beetroot, carrot, spinach & cashew nut wellington, vegan gravy (vg) w Yorkie (v)	18.0
Chefs Roast; Beef, pork & chicken, stuffing, gravy, & Yorkshire pudding.	24.5

SUNDAY ROAST SIDES +pigs in blankets 5.5 + side of cauli cheese to share 7.0

PUB CLASSICS

Cider battered fish & chips, triple cooked chips, mushy peas & tartare sauce	16.5
Double smash burger with aged fat, American cheese, burger sauce, onions, pickles, fries	16.5
Crispy fried chicken burger, brioche bun, Louisiana hot sauce, mayo, Iceberg lettuce & skin-on fries	16.5
Plant-based burger, smoked vegan Gouda, pickles, lettuce, tomato relish, jalapeno mayo, fries (vg)	16.5

+American cheese / + bacon 1.5

SIDES / EXTRAS

Koffman's skin-on Fries (vg, ng) 5.5 / Our own Triple cooked chips (vg, ng) 5.5 / Mac 'n' Cheese (v) 6.0
Cheesy fries (v) 6.0 / Herbed garden salad (vg) 4.5 / Flat bread 2.5 (v)

DESSERTS

Maple & pecan tart, strawberry ice cream	7.0
Sticky toffee pudding, toffee sauce, Madagascan vanilla ice cream (v)	7.0
Dark chocolate brownie, Salted caramel ice cream (v)	7.5
Ice Cream Union selection / sorbets (v, ng)	per scoop 2.0

OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane supply our bread and our bespoke Brioche for our burgers. Baking in London since 1911. They know what they are doing!
Rushton's the Chef's Greengrocer - roots in London restaurants since 1922. Over 100 years providing the best produce from local farms.
Marrfish - A heritage in vessels and catching fish into Hull since the 1950s. and now supplying London's fish since 2011.
HG Walters - London, 'It's all about meat. Dress it up how you want, but if the meat isn't perfect, a chef, and his customers, will know.' We agree.