



Sunday Lunch

Starters

Beetroot carpaccio, whipped feta, tomato salsa, pickled cucumber, roasted artichoke **9.50**
(vg-available)

Crab au Gratin, herb crouste, citrus crumble, lemon & chives **11.95**

Monkfish scampi, gochujang mayonnaise, pickled cucumber, soy & sesame seeds **10.75**

Char Siu Pork, padron pepper, sweet gochujang aioli, asian slaw, kombu powder **10.50**

Mains

Roast chicken supreme, stuffing, beef tallow roasties, gravy **23.95**

Pork belly, Yorkshire pudding, beef tallow roasties, gravy **23.95**

Striploin of beef, Yorkshire pudding, beef tallow roasties, gravy **24.95**

Home made nut roast, seasonal vegetables, gravy & roasties (vg) **20.95**

All the above dishes are served with a side of seasonal vegetables & cauliflower cheese

Baked salmon, hoisin glaze, coconut & mussel broth, saffron potatoes, pickled ginger **23.95**

St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas **22.95**

Seasonal veg 5.95 / Chips 5.75 / Cauliflower Cheese 5.75 / Yorkshire pudding 1.50 / Stuffing 2.00

Desserts

Chocolate & pistachio tart, zabaglione gelato, fresh berries **10.25**

Assorted home made gelato or sorbet **9.50**

Espresso & Martini crema catalana, amaretti biscotti, vanilla gelato **10.00**