



SUNDAY MENU

Served every Sunday between midday and last tables sat at 4pm

WHILE YOU WAIT

Gin of the Week with Fever Tree tonic and garnish £6.5 make it a double £8.5

Cocktail of the Week £8

Bread Selection, Whipped Butter £3.5

Mixed Olives £4

STARTERS

Roast Heritage Carrot, Feta, Lovage Oil (v) £6.5

Blackened Mackerel, Dill Emulsion, Pickled Fennel £6

Chicken 'Kiev' Croquettes, Garlic & Spinach Cream £6.5

Scotch Bonnet & Essex Pork Scotch Egg, Spicy Sauce £6

Autumn Squash Soup, Pumpkin Seed (v) £6

MAINS

Royal Sunday Roasts £16

Our Royal Roasts are served with seasonal vegetables, Roast Potatoes, Yorkshire Puddings, Beef Gravy.
Please choose your main:

Picanha Beef Rump

Roast Rack of Pork

Corn Fed Chicken Supreme, Thyme Roasted Thigh

Roasted Cauliflower (v, VG)

Beer Battered Royals Fish & Chips, Crushed Minted Peas, Tartare Sauce £16

House Burger, 'Beefy' Cheese Sauce, Pickles, Baby Gem, Beef Fat Fries, English Leaf Salad £16

Wild Mushroom & Spinach Tart, Mushroom and Malt Vinegar Purée, Kale (v) £18.5

SIDES

Seasonal Vegetables £4

Roast Potatoes £4

DESSERTS

Vanilla Crème Brûlée, Shortbread £7

Baked Chocolate Tart, Vanilla Ice Cream £7.5

Warm Chocolate Brownie Sundae £7

Ice Cream & Sorbet Selection £6

British Cheeseboard, Artisan Crackers, Chefs Accompaniments £11.5

We cannot guarantee, but always do our best, to avoid cross contamination of nuts, gluten and other food allergens. Please when ordering, let us know about any dietary requirements so we can inform the Kitchen Team. An optional service charge of 10% will be added to your final bill, this is shared equally amongst our team.