

SUNDAY ROAST

//////// AVAILABLE FROM 12PM //////////

APPETISERS

Rustic garlic ciabatta	£4
Cajun spiced crackling pork	£3
Gordal olives	£4
Serrano ham	£5/9
Honey & mustard roasted chipolatas	£4
Edamame beans	£5
Avocado & pico de gallo bruschetta	£6

STARTERS

Soup of the day (V)	£5
Seasonal chicken broth	£6
Chipotle chicken skewer with dirty rice	£7
Goats cheese, pickled walnut & beetroot	£7
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	£11

SUNDAY ROAST £14.50

All served with roast potatoes, Yorkshire pudding & seasonal vegetables

Beef, Lamb or Chicken

SIDES £4 EACH

Fries	
Parmesan & truffle fries (+£1)	
Sweet potato fries (+£1)	
New Potatoes with lemon & poppy seeds	
House salad	

KIDS MENU £6.50

Bangers & Mash	
Fish & chips (gf)	
Roasted chicken breast	
Steak & fries (+£2) (gf)	
All served with chips/mash & greens/beans/salad	

MAINS

Cod loin katsu curry & nori poppadom	£18
Maple cured bacon chop, ash baked sweet potato, hot and sour pineapple, chilli kale	£18
Loin of veal, rosti potato, wild greens, Bourguignon sauce	£24
Cauliflower & truffle mac & cheese (V)	£12
Beetroot Quinoa, roasted satsuma, saffron poached fennel, pickled walnut, crispy cavalo nero	£14
Hearty winter salad, freekeh, beetroot, pomegranate, broccoli, spinach, pickled radish, kale, pedro ximanez dressing (sherry vinegar) (+£4 piri chicken)	£12

FROM THE GRILL

Gochujang marinated lamb chops with watercress 4/6	£16/24
Rump 300g, charred gem, fries	£19
Ribeye 300g, charred gem, fries	£21
Fillet 200g, charred gem, fries	£25
Charolais 38 day prime British sirloin 300g, charred gem, fries	£27

SAUCES

Bovril butter	£2
Bearnaise	£3
Peppercorn	£3
Bourguignon	£3
Chicken gravy	£3

LIQUID LUNCH MENU

//////// AVAILABLE UNTIL 5PM //////////

JUICES ALL £4.95

Popeye's Paradise

Apple, Spinach, Broccoli, Cucumber, Lemon, Ginger

Green Remedy

Cucumber, Celery, Spinach, Parsley, Coriander, Pear, Lemon, Fennel

The Rejuvenator

Apple, Lemon, Cucumber, Celery, Ginger

Lions Blood

Apple, Orange, Beetroot, Carrot

Kerly Magik

Kale, Avocado, Apple, Lime, Mint, Coconut Water

Brunch Boost

Apples, Carrot, Lime, Mint

Very Berry

Blueberries, Strawberries, Raspberries, Blackberries, Acai Berries, Apple

SMOOTHIES ALL £4.95

Blue Monday

Pineapple, Blueberries, Blackberries, Yoghurt

The Morning After

Orange, Banana, Strawberries, Raspberries, Blackberries, Blueberries, Yoghurt

Forget Me Not

Apple, Raspberries, Strawberries, Ginkgo Biloba, Yoghurt

Banana Blast

Banana, Orange, Vanilla Yoghurt

Umbongo

Banana, Mango, Pineapple, Orange

Naughty Nutter

Banana, Milk, Chocolate, Peanut Butter

All of our juices and smoothies are freshly prepared to order and made with fresh fruit and vegetables

BLOODY MARYS

Bloody Mary

The classic. Citron vodka blended with our house tomato mix and spiced with Tobasco to your personal preference. Finished with a stick of celery, cherry tomatoes and cracked black pepper. £8

Bloody Bacon

One for the bacon lovers. Home made bacon-infused vodka, house tomato mix, HP Brown Sauce, served with a stick of candied bacon. £8.5

Red Snapper

A modern twist on a breakfast classic. Celery-infused gin, house tomato mix and Tobasco for the kick. Served with celery and cherry tomatoes. £8.5

Mediterranean Mary

A Mediterranean inspired concoction. Vodka, special home blended tomato juice, infused with basil, oregano, celery and olive tapenade. Beautifully hearty, lightly spiced and served with olives. £8.5

Bloody Geisha

A Japanese twist that is rich in flavour with a spiced sherbet finish. Souchu, plum-infused sake, ginger, wasabi, miso and pomegranate teriyaki, equal parts of tomato juice and served straight up with a chipotle salt rim. £8.5

Michelada

A refreshing Mexican favorite. Lager, fresh lime and our house tomato mix served with a chipotle salt rim. Don't let the unusual pairing put you off, this one is a great hangover cure! £4

Bloody Shame

The same as the Bloody Mary but without the booze. £5
