

SUNDAY ROAST

AVAILABLE FROM 12PM

APPETISERS

Classic oysters	3 each
Rustic garlic ciabatta (v) + cheese £1	4
Gordal olives (vg/gf)	4
Serrano ham	5/9
Cajun pork crackers	4
Honey and wholegrain mustard glazed chipolatas	4
Edamame beans (gf/v)	5
Padron peppers with sea salt (vg/gf)	5
Avocado & pico de gallo bruschetta (vg)	6
Sesame breaded pork belly with apple sauce	6

STARTERS

Soup of the day (V)	5
Spicy chicken wings, Waldorf salad, blue cheese mayo (gf)	7
Goats cheese, pickled walnut & beetroot (v)	7
Tiger prawns on toast with white wine, garlic, chilli & soft herbs	11
Potted Morecambe Bay shrimp, spiced butter	10
Gin & tonic cured smoked salmon, cremè fraicas roll, compressed cucumber, orange puree	8

SALADS

Add halloumi +3, Cajun chicken +4, tuna loin +6 to any salad	
Classic Caesar salad: romaine lettuce, croutons, parmesan, anchovies	10
Giant cous cous and roasted butternut squash salad: pomegranate, sweet potato, chilli yoghurt dressing	12

KIDS MENU £6.50

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

Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our team, who will be pleased to provide you with more detailed information. Prices are inclusive of VAT. There will be a discretionary 10% service charge.

MAINS

Cod loin katsu curry, nori poppadom	18
Cauliflower & truffle mac & cheese (v)	12
Roasted halibut, scrubbed new potatoes and herbs, shallot and citrus beurre blanc	25
Fish & chips: battered haddock, fries, tartar sauce & mushy peas (gf)	13
Salt and pepper tofu, spicy herbed udon noodles, soy, mirin, choi and edemame beans, crispy vermicelli (vg)	12
The Reuben sandwich: brisket of beef, gherkins, leaves & Con Club sauce, fries.	11
Bookmaker sandwich: steak, horseradish mayo, red onion jam & watercress, fries	11
Green sriracha pork topedo roll: crunchy Asian slaw, fries	9.5

SUNDAY ROAST £14.50

All served with roast potatoes, Yorkshire pudding & seasonal vegetables

Beef, Lamb, Chicken or Vegetarian

FROM THE GRILL (gf)

Gochujang marinated lamb chops with watercress 4/6	16/24
Rump 300g, fries, gem leaf salad	19
Ribeye 300g, fries, gem leaf salad	23
Fillet 200g, fries, gem leaf salad	25
Charolais 38 day prime British sirloin 300g, fries, gem leaf salad	27

SAUCES

Bearnaise (gf)	3
Peppercorn	3
Smokey sticky bacon	3
Green sriracha hollandaise (gf)	3

SIDES

Fries / Parmesan & truffle fries	4/5
Sweet potato fries	5
House salad	4
Seasonal greens	4
Halloumi	3
Summer beans, shallots & herbs	4

SUSHI / LIQUID LUNCH

AVAILABLE UNTIL 5PM

SUSHI & SASHIMI

All our sushi is freshly made, hand rolled to order and available for take-away, please see your server.

Dressed oysters

3 each

SASHIMI (4pcs)

Ahi tuna	9
Salmon	9
Seabass	10
Salmon Rose	9

NIGIRI (3pcs)

Salmon	6
Tuna	6
Sea bass	6
Octopus	6
Mackerel	6
Prawn	6
Nigiri selection x6 pcs	11

URAMAKI (x4/8 pcs)

Tuna roll: Spicy Korean miso paste, cucumber, mango	7/12
Dragon roll: Tempura king prawns, smoked eel (Whole roll only)	14
Tempura king prawn roll: rainbow tobiko	7/12
Salmon roll: Wasabi yuzu cream cheese, avocado, pomegranate teriyaki	7/12
Spicy soft shell crab roll: Mango, cucumber, spicy Thai mayonnaise (Whole roll only)	13
Vegetarian Roll (Chefs choice) (v)	5/9
Vegan Roll (Chefs choice) (vg)	5/9

SUSHI PLATTER (Chefs selection) for two or four to share

24/36

POKE Traditional Hawaiian rice bowls

Fish Selection: Tuna / salmon / both	12.5
Teriyaki Beef	12.5
Tofu (v)	12.5

CEVICHE & TARTARE

Tuna with grapefruit, orange, & miso ponza dressing	14
Seabass with yuzu, jalapeno & onion relish	14
Tuna Tartare	9

BLOODY MARYS

Bloody Mary

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

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

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. 9

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

JUICES ALL £4.95

Popeye's Paradise

Apple, spinach, kale, cucumber, lemon, ginger

Green Remedy

Cucumber, celery, spinach, pear, lemon, fennel

The Rjuvenator

Apple, lemon, cucumber, celery, ginger

Lions Blood

Apple, orange, beetroot, carrot

Kerly Magic

Kale, avocado, apple, lime, mint, coconut

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

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