

SUNDAY LUNCH MENU

Begin with one of our legendary BLOODY MARY'S. Served in a pint glass with all the trimmings plus sherry and freshly grated horseradish – Sunday in a glass!

BREAD

A basket of our delicious artisan breads served with extra virgin olive oil and balsamic vinegar. 2.5

STARTERS

Homemade soup of the day. 5.5

Whole baked mini Camembert with rosemary and garlic. 6.5

Ricotta and walnut stuffed portabella mushroom. 7

MAINS

Sundays are all about our fabulous roasts. Our meat is the very best available anywhere.

We buy it from the very expensive but amazing butchers H.G. Walter in Barons Court (They usually win the best butcher in England award). The choices are either a whole roast chicken (14.95 per person) or a roasted leg of lamb (15.95 per person) with a minimum of 2 people per roast. It will be served whole for you to carve at the table along with goose fat roasted potatoes, steamed broccoli, honey glazed carrots and our wonderful gravy.

Our national award winning organic steak mince burger served w/red onion marmalade, mature cheddar & goose fat fries. 12

Fresh fish of the day. Ask your server what our UK fisherman caught today! MP

Homemade fresh pasta of the day. Please ask about today's special. 13