Sunday Lunch

Please note we are a cashless venue

Starter | Main | Dessert

2 Course for £32.00pp / 3 Course for £39.50pp

Starters

4 supplementary charge

Cauliflower Velouté *

Toasted hazelnuts, Oxford blue, thyme & toasted sourdough (V)

Smoked Salmon & Horseradish Rillettes *

Toasted baguette, dill pickles & créme fraiche

Festive Ham Terrine

Poached chesnuts, redcurrant picallili $\mathcal E$ to asted sourdough

Venison Ragu Crumpet *

Pickled walnuts, pecorino & watercress

Umbrian Lentils & Winter Beetroots

Whipped goats cheese, to asted walnuts $\mathcal E$ sherry vinegar (V) (GF)

— Mains

'The Hub' Festive Burger

Camembert, pigs in blankets, sage $\mathcal E$ chestnut stuffing, cranberry ketchup, pickled red cabbage and fries

Mushroom, Chesnut & Truffle Pie

Celeriac purée, tenderstem broccoli, toasted almond dressing (VE)

Pan Roasted Fillet of Cod

Brown shrimp butter, creamed potato, savoy cabbage, lemon, parsley & caper dressing (GF)

Butternut Squash, Sage & Chesnut Risotto

Goats cheese & toasted pumpkin seeds (V)

Fillet of Seabream

Crushed parsnips, wild mushroom fricassee $\mathcal E$ hazelnut pesto (GF)

* - Can be made gf
- Can be made ve

All our food waste is composted on site in our 24 hour commercial

composting machine.

(MG) = Members Choice 50% off Please ask your server if you'd like to take a peek inside

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens.

If you suffer from a life-threatening allergy, please make a manager aware of this.

+£4 supplementary charge

All our roasts are served with caramelised brussel sprouts, chantenay carrots, roast potatoes, sage & onion stuffing, pigs in blankets, redcurrant jus & Yorkshire pudding

Roast Beef

Dedham Vale Rump Beef served medium rare

Roast Chicken

Normandie Cornfed Chicken, roasted with garlic oil and rosemary

Roast Pork

Dingley Dell Pork Loin roasted with a sweet balsamic glaze

Butternut Squash Wellington (V)

Roast Butternut Squash stuffed with sage and cranberry nut roast and kale

Sunday Roast Feast

A selection of all meats, served family sharing style to the table with bottomless gravy

£24.50 per person

Add a dessert for just £7.50

Fries / Triple Cooked Chips 5.5 / 6

Grilled chicory and cabbage salad 6.5

Tenderstem Broccoli & Smoked Salt 5.5

Glazed Carrots & Fresh Herbs 5.5

Mashed Potatoes / Roast Potatoes 5.5

Cauliflower Cheese 6.5

