



## SUNDAY LUNCH MENU

12:30 - 14:30 Sunday only

Includes our bread & Hendo's butter

### MAINS

#### SLOW ROAST HIGHLAND WAGYU BEEF

Yorkshire pudding, beef fat roast potatoes & beef fat carrot

#### ISLE OF GIGHA HALIBUT

pommes puree, bacon chowder & spinach

#### FERMENTED BARLEY RISOTTO

Winter squash, truffle & Old Winchester cheese

### SIDES

£5 each

CHIVE MASH & CRISPY CHICKEN SKIN

PURPLE SPROUTING BROCCOLI

SHEFFIELD HONEY ROAST PARSNIPS

TWO COURSES - £34

THREE COURSES - £42

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5 % SERVICE CHARGE IS ADDED TO ALL FOOD & DRINK*

### STARTERS

#### CHICKEN LIVER PARFAIT

apple & raisin chutney & sourdough toast

#### COD FISHCAKE

Hand & Flowers curry sauce & pickled cucumber

CELERIAC GLAZED IN APPLE CARAMEL  
parsley pesto, brown butter hollandaise  
& savoury granola

### CHEESE

#### RAFTERS CHEESEBOARD - £20.00

Miller's Damsel crackers, seasonal chutney & quince

### DESSERTS

#### BAKED CARAMEL TART

Calvados apples & apple sorbet

#### STICKY TOFFEE PUDDING

sticky toffee sauce & clotted cream

#### WHITE CHOCOLATE CREMEUX

passionfruit, coconut & pineapple

