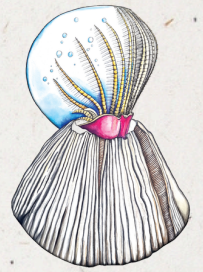


SUNDAY



CHEF'S SNACKS

Gordal Olives (VE) £5.50 - Navarre Smoked Chorizo £8.00 - Focaccia (VE, G) £7.00
Cheesy Artichoke 'Chips' (VE) £8.00 - Scotch Egg (G) £9.50
- Pickled Carlingford Oyster £4 Each
Oyster Roulette £24

STARTER

- Chicken Boudin Blanc - Lemon beurre blanc, garden peas and courgette salad, pickled shallot petals and parsley oil £11.50

Tomato Festa - Heritage tomato, bocconcini mozzarella, roasted pine nuts, balsamic reduction, plum tomato dust and tomato consommé with basil oil (V, N) £12.00

Smoked Salsify - Salsify purée, pickled kumquats, smoked almonds, chervil and parsley salad (VE, N) £11.00

Cured Sea Trout - Gravlax with 'The Art School' gin, summer roots salad, pickled Granny Smith, roasted garlic and lemon dressing £14.50

Grilled Octopus - Whole tentacle with romesco sauce, parsley purée and smoked almond crumble (N) £18.00

MAIN COURSE

Pan-roasted chicken, served with roast potatoes, buttered wilted greens, chantenay carrots, Yorkshire pudding, cauliflower cheese & natural jus - £27

Beef Rump, served with roast potatoes, buttered wilted greens, chantenay carrots, Yorkshire pudding, cauliflower cheese & natural jus - £29

Grilled Cauliflower, served with roast potatoes, buttered wilted greens, chantenay carrots, Yorkshire pudding, cauliflower cheese and vegetarian gravy - £22

SIDES:

Extra Yorkshire Pudding £3 - Extra Roasties £4 - Wilted Greens £4
Cauliflower Cheese £6 - Jus Boat £4

PUDDING

Tart of the Moment - Ask a member of the team for today's tart (V, G) £8.50

Portokalopita - Orange syrup and double Jersey ice cream (V, G) £8.50

Barnacle Brownie - Dark chocolate sauce with double Jersey ice cream (V) £9.50

Barnacle Brownie - Dark chocolate sauce with vanilla ice cream (V) £9.50

Chocolate Mousse - White chocolate soil, raspberry gel and fresh berries (VE) £10.50

Trio of Celtic Cheeses - With a selection of crackers, farmhouse chutney and quince (V, GFA) £14.00

Selection of Ice Creams and Sorbets (V, VE available) £6.50