



SUNDAY LUNCH MENU

STARTERS

SOUP OF THE DAY

Crusty bread, croutons - **V**

CHICKEN LIVER PARFAIT

Red onion marmalade, savoury granola, ciabatta croute

FISHCAKES

Dill oil, cucumber, citrus aioli

BRUSCHETTA

Peperonata, sundried tomato, spring onion, conte cheese, black olive – **V/Ve**

MAINS

ROAST BEEF SIRLOIN

Yorkshire pudding, beef fat carrot & gravy

CORN FED CHICKEN

Roscoff onion, tenderstem broccoli

STONE BASS

Sweetcorn puree, chorizo, clams, red onion, charred asparagus, dill

CRISPY TOFU KIMCHI

Pickled carrot and mooli salad, roasted peanut, pak choi - **Ve**

(all mains to be served with vegetable sides of the day)

DESSERTS

PISTACHIO & WHITE CHOCOLATE CHEESECAKE

White chocolate aero, yuzu gel

PAVLOVA

Lichfield strawberries, strawberry gel, tarragon and vanilla cream - **G/F**

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

CHEESE

chutney, pickled celery

2 COURSE – £24

3 COURSE – £28

(V) – Vegetarian (Ve) – Vegan

Some dishes can be either vegetarian or vegan please specify which you would prefer