



SUNDAY MENU



STARTERS

Soup of the day, served with homemade bread (v)	7
Korean fried cauliflower wings, with spicy vegan mayo (v,vg)	10
Manchego, tomato, and basil croquettes, served with salsa verde aioli (v)	9.5
Holy F**k Spicy Chicken Wings, blue cheese sauce	12.5
Sesame Salt & Aleppo Chili Calamari, served with aioli	10
Whole baked sourdough bread with butter & balsamic olive oil	7

SHARERS

Princess Antipasti board: Fennel salami, Parma ham, mixed olives, sun dried tomato, halloumi & mozzarella	22
Baked Camembert in pizza dough, served with celery and truffle oil & honey dressing	19

MAINS

Risotto vegetarian, roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chili (v, vg)	18
Seafood linguine, cherry tomatoes, fine herbs, baby spinach & lemon	19
Grilled chicken Caesar salad, chicken breast, cos lettuce, croutons, anchovies, crispy pancetta, parmesan, house Caesar dressing	16.5
Charcoal grill chuck & rib burger in brioche bun, lettuce, tomato, gherkin, pickled onion, cheddar, and burger sauce, served with fries	19
Beyond Meat Burger in a vegan brioche bun, vegan cheese, pickles, lettuce, vegan mayo, served with fries (v, vg)	17
Roasted Salmon fillet with cauliflower puree, baby carrots & broccoli	24

ROASTS

All roasts are served with homemade Yorkshire pudding, seasonal vegetables & greens

Slow cooked sharing lamb shoulder (recommended for 3 people, please allow 30 minutes)	55
28 Day hung Dexter sirloin beef served with horseradish	22
Half free-range chicken served with bread sauce	20
Crispy pork belly served with apple sauce	20
Veggie Wellington with mushroom, spinach, quinoa, and nutritional yeast (v)	19.5

SIDES all 5.5 Skinny fries ~ Broccoli with chili & garlic ~ Truffle oil mash ~ Green salad with house dressing

Please note our food is fresh & made to order & we cannot guarantee it has not been in contact with nuts. Please make us aware of any allergies or intolerances you might have.
Vegan alternatives are available - please ask your server.