Sunday

CORN RIBS
miso mayo | £8

BUTTERMILK CRISP SQUID
lemon aioli | £9

SMOKED BRISKET CROQUETTES
sauerkraut | £9

PRAWN COCKTAIL
marie rose sauce | £16

TROUT RILLETTES
melba toast | £8

COCKTAILS

BLOODY MARY | £12
LYCHEE MARTINI | £15
HOMEMADE LEMONADE | £5
daily flavours
strawberry, raspberry,
watermelon, mango, or lemon

FROM THE FIRE

'ENGLISH CUT' PRIME RIB
'3 thin slices'- fresh horseradish | £50

ASADO LAMB SHOULDER
rosemary, garlic, chimichurri | £29

WEST COUNTRY RUMP OF BEEF
fresh horseradish | £32

PORK BELLY
apple sauce | £28

PIT ROAST CHICKEN
garlic herb butter | £29

BRAISED HISPI CABBAGE
winter squash | £19

TO SHARE

SLOW ROAST
PRIME RIB OF BEEF
"on the bone" | £125

CORNISH
LEG OF LAMB
rosemary, garlic, chimichurri | £85

ALL ROASTS SERVED WITH
With beef dripping roast potatoes , Yorkshire Pudding , seasonal vegetables and lashings of gravy.

DRY AGED STEAK BURGER
house fries | £19
American cheese £1 | streaky bacon £1

CEDAR PLANK TROUT
beurre citron , baby gem
£23 or to share £38

SINGLE CUT STEAKS
(please ask)

FOR THE TABLE

Bowl of Roast potatoes | £6
3 Yorkshire Puddings | £6
Cauliflower Cheese | £7
Today's roast vegetables | £6
Creamy Leeks | £6

PUDDINGS

ICE CREAM
daily flavours | £3.50 (per scoop)

CHOCOLATE FONDANT
a la mode | £15

SUNDAY CRUMBLE
crème anglais | £8

WHOLE BAKED CHEESE
camembert with thyme & honey | £20

• COOKING OVER OPEN FIRE SINCE 2017 •

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE

Sophie's

SOHO