

Sunday Lunch

Openers

Heritage beetroot and English goats cheese roulade (v) red pepper pasty-chive and raspberry vinegar dressing	6.5
Potted kiln smoked salmon and herb terrine diced and pickled shallot-parsley mayo-popped capers-toasted rye	7.5
Chicken liver parfait pear and orange jam-brioche toast	6.5
Priors Hall ham hock and black pudding croquette apricot ketchup-char grilled peas in the pod	7

All Rounders

Beef and bone marrow burger shallot, horseradish and ale relish-little gem-burger sauce add ons: smoked cheddar/maple cured bacon	13 1 ea
Buttermilk fried chicken Caesar bun Caesar mayo-little gem-maple cured bacon-parmesan	12
Market fish and triple cooked chips proper mushy peas-tartar sauce-grilled lemon	13
Wild mushroom biryani samosa (v) puy lentil daal-cucumber raita-lime pickle	12
Pan roasted sea bream panzanella heritage tomato with basil-peperonata-brown butter focaccia crusts	14

Please inform your server of any allergies/intolerances and we will be happy to accommodate you.

Second Innings

All roasts served with roasties, seasonal veg, puree, bone marrow Yorkshire pudding and meat liquor gravy

Slow roasted marinated British beef horseradish, ale and shallot chutney	17
Roast Priors Hall pork loin sausage and sage stuffing-crackling-apricot or apple sauce	15.5
Herb roasted free-range chicken pigs in blankets-creamed leeks	15
"Pig n mix" All of our meats-all of their garnish	18.5

Sides

Roasties (v)	4
Duck fat triple cooked chips	4
Skin-on fries (v)	4
Cauliflower cheese (v)	4
Pigs in blankets	4
Broccoli salad (v)	4