

THE LOCK UP

Sunday lunch

Sunday bloody marys & bucks fizz are two for 10.00 all day

To begin

Rosemary & sea salt focaccia & mixed olives 3.50

Bread with red wine vinegar reduction & oil 2.00 per person

Salted Marcona Almonds 2.00

Starters

Chilled gazpacho soup, garlic croutons, red onion & olive salsa 4.00 (vg)

Burrata, heritage tomato salad, hazelnut pesto 5.00 (v)

Sea bream fillet, crispy mussels, raw salad, lemon & caper butter 6.00

Seared pigeon breast, straw fries, pea puree, quail's egg 6.00

Sides

Extra roast potatoes 1.00 Extra Yorkshire pudding £0.50

Mixed leaf salad 2.50 Buttered greens 3.00

Please inform us of any allergies or dietary requirements. All meals are made on site and we are happy to talk you through any of the dishes

Roasts

All served with Yorkshire pudding, roast potatoes, vegetables & gravy
Rare rump of beef, red wine & brisket ragu 14.50

Cider braised belly of Old Spot, black pudding fritter, scratching 13.50

Pressed slow roast shoulder of salt marsh lamb, crispy belly 13.50

Roast butternut squash & portobello mushroom nut loaf, mushroom & rosemary gravy (vg) 12.50

Cauliflower cheese (per person) 2.00

Children's portions of all roasts are available 6.50

Not a roast

Whole sea bass, broad bean & tarragon emulsion, roast potatoes, fennel & chard salad 13.00

Sesame duck fillets, Asian slaw, baby gem, soy & ginger, sweet onion sauce 12.00

Desserts

Vanilla panna cotta, praline, granola, gooseberry marmalade 6.50

Dark chocolate torte, salted caramel ice cream, sesame snap 6.50

Redfield mess, mallows, meringue, strawberries, vanilla ice cream 5.50

Cheese board – blue, soft, hard; accompaniments 6.50

Affogato – vanilla ice cream, double espresso 4.50

Affogato Frangelico – Hazelnut liquer, ice cream, espresso 6.50