



# SUNDAY LUNCH

1 COURSE £17.95 | 2 COURSES £23.95 | 3 COURSES £26.95

## STARTERS

### Fish Cakes

Chive veloute, pickled shallots

### Burrata Salad (v)

Heritage tomatoes, rocket, balsamic vinaigrette

### Cauliflower Croquettes (ve)

Black garlic & vegan mayonnaise

### Lasagne Bites

Topped with shaved parmesan

## MAINS

### Roast Sirloin of Beef (£3 supplement)

### Shredded Confit Lamb Shoulder

### Roast Chicken Breast

### Roast Loins of Pork served with apple sauce

All served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

### Vegan Nut Roast (ve)

with vegan gravy, roast potatoes, mashed swede, carrots & vegan buttered greens

### Fish of the Day

Please ask your server for details

## SIDES

Pigs in Blankets • Roast Potatoes  
Mash • Cauliflower Cheese • Sage & Onion Stuffing

£3.50

## DESSERTS

### Vegan Chocolate Brownie served with coconut ice cream

### Crème Brûlée

served with biscotti biscuits  
Please ask your server for  
flavour of the week

### Sticky Toffee Pudding

butterscotch sauce, vanilla  
ice cream

### New York Cheesecake

New York style vanilla  
cheesecake with caramel  
sauce



## SUNDAY LUNCH

### RESTAURANT WEEK

2 COURSES £20 | 3 COURSES £24.95 | KIDS £5.95

#### STARTERS

**Soft Cheese & Mushroom** (gfa)  
crostini

**Minestrone Soup** (ve, gfa)  
fresh baked bread

**Burrata Salad** (v)  
red onion, beef tomato, olive oil, basil

**Duck Liver Pâté**  
caramelised onion, toasted ciabatta

**Garlic Flatbread** (£2 supplement)  
with cheese (kids)

#### MAINS

**Roast sirloin of beef** (£3 supplement)  
Served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

**Roast loin of pork\***  
served with apple sauce, roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

**Roast chicken breast\***  
Served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

**Shredded confit lamb shoulder\***  
Served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

**Vegan nut roast** (ve)  
with vegan gravy, roast potatoes, mashed swede, carrots & vegan buttered greens

**Fish of the day**  
Please ask your server

\* Served with roast potatoes, roast carrots, mashed swede, nutmeg mashed potatoes, buttered greens, Yorkshire pudding & gravy

#### SIDES

Pigs in blankets • Roast potatoes  
Mash • Cauliflower cheese • Sage & onion stuffing

£3.50

#### DESSERTS

**Crème brûlée**  
served with biscotti biscuits  
Please ask your server for flavour of the week

**Sticky toffee pudding**  
butterscotch sauce, vanilla ice cream

**Vegan chocolate mousse** (ve)  
with strawberries & coconut cream

# WINE PAIRINGS



## WHITE

<b>Vinho Verde, Vila Nova</b> (Vino Verde, Portugal) <i>(Ve)</i> An interesting pairing with our duck liver pâté.	125ml   175ml   Bottle
	£4.90   £6.90   £26
<b>Albariño, La Val Orballo</b> (Rias Baixas, Spain) <i>(Ve)</i> One to try with our fish dishes.	£6.70   £9.30   £36
<b>Pinot Grigio DOC, Castel del Lupo</b> (Lombardy, Italy) <i>(Ve) (Og)</i> Pair with our roast chicken breast.	£6   £8.50   £32

## RED

<b>Vinho Lisboa, Quinta Vista</b> (Lisboa, Portugal) <i>(Ve)</i> One to try with our vegan nut roast.	125ml   175ml   Bottle
	£5.20   £7.30   £27
<b>Rioja Reserva, El Messon</b> (Rioja, Spain) Pairs well with our roast sirloin of beef.	£7.40   £10.30   £40
<b>Pinot Noir, Cave de Turckheim</b> (Alsace, France) <i>(Ve) (Og)</i> Perfect with our roast loin of pork.	£8.30   £11.60   £45

## ROSÉ

<b>Pinot Grigio Rose DOC, Amore Vino</b> (Veneto, Italy) <i>(Ve)</i> Pairs well with our 3SIXTY burrata salad.	125ml   175ml   Bottle
	£4.50   £6.30   £24

## SPARKLING

<b>Prosecco, Valdobbiadene DOCG, Angelo Bortolin</b> (Veneto, Italy) Great with our duck liver pâté.	125ml   Bottle
	£6.30   £24
<b>Rosamaro Brut, Masseria Altemura</b> (Puglia, Italy) <i>(Ve)</i> A fruity pairing with our Vegan Chocolate Mouse.	£6.50   £35

## DESSERT

<b>Palazzina DOC, Moscato Passito</b> (37.5cl) (Piedmont, Italy) <i>(Ve)</i> A great all-rounder to pair with our desserts.	75ml   Bottle
	£6   £26

### 3SIXTY WINE FLIGHT ONE

£17.20

**Pinot Grigio Rose DOC, Amore Vino** (Veneto, Italy) *(Ve)*  
Pairs well with our soft cheese mushroom starter.

**Albariño, La Val Orballo** (Rias Baixas, Spain) *(Ve)*  
One to try with our fish dishes.

**Palazzina DOC, Moscato Passito** (37.5cl) (Piedmont, Italy) *(Ve)*  
A great all-rounder to pair with our desserts.

### 3SIXTY WINE FLIGHT TWO

£19.60

**Prosecco, Valdobbiadene DOCG, Angelo Bortolin** (Veneto, Italy)  
Great with our duck liver pâté.

**Pinot Grigio DOC, Castel del Lupo** (Lombardy, Italy) *(Ve) (Og)*  
Pair with our roast chicken breast.

**Palazzina DOC, Moscato Passito** (37.5cl) (Piedmont, Italy) *(Ve)*  
A great all-rounder to pair with our desserts.

### 3SIXTY WINE FLIGHT THREE

£22.60

**Vinho Verde, Vila Nova** (Vino Verde, Portugal) *(Ve)*  
An interesting pairing with our duck liver pâté.

**Pinot Grigio DOC, Castel del Lupo** (Lombardy, Italy) *(Ve) (Og)*  
Pair with our roast chicken breast.

**Palazzina DOC, Moscato Passito** (37.5cl) (Piedmont, Italy) *(Ve)*  
A great all-rounder to pair with our desserts.

### 3SIXTY WINE FLIGHT FOUR (Ve)

£17.60

**Pinot Grigio Rose DOC, Amore Vino** (Veneto, Italy) *(Ve)*  
Pairs well with our minestrone soup.

**Pinot Noir, Cave de Turckheim** (Alsace, France) *(Ve) (Og)*  
Perfect with our roast loin of pork.

**Rosamaro Brut, Masseria Altemura** (Puglia, Italy) *(Ve)*  
A fruity pairing with our Vegan Chocolate Mouse.

Why not create your own wine flight using our pairing guide for each wine.