



SUNDAY LUNCH MENU

A glass of Vallformosa Rosé Cava 8.95

The Captain's Bloody Mary 9.95

Negroni 12.00

Roasted sirloin of beef with creamed horseradish

Served with roast potatoes, carrot-parsnip mash, garlic-sauteéd cavolo nero,
Yorkshire pudding and gravy 22.50

Hispi cabbage, leek and broccoli gratin with mature cheddar, Dijon mustard,
cream and breadcrumbs 5.95

Warm dark chocolate fondant, salted caramel ice cream & chocolate sauce 7.95

Spiced apple and cranberry crumble with double cream 7.95

Sherry trifle with raspberries and candied almonds 7.95

Ice cream – blackcurrant-clotted cream/ vanilla 3.50/scoop

Sorbet – passionfruit, blood orange, raspberry 3.50/scoop

Dark chocolate & rum truffle 2.95

White chocolate, raspberry, rosewater & pink peppercorn fudge 3.50

Gould's Pomona – a Cornish apple & brandy digestif (served chilled) 7.95/ 50 ml

Dessert wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.5/ 100 ml

Please speak to our team about any allergies or dietary requests you may have.