

Sunday Menu

STARTERS

Soup of the day (VG) 8

Grilled sourdough

Crab Cake 12.5

Tomato & Chilli butter

Duck Liver Parfait 10

Orange & ginger marmalade, frisee, brioche toast

MAIN COURSE

Albion's Nut Roast (VG) 19

Trio of nuts, pecan, hazelnut & cashew
Served with Yorkshire pudding,
brussel sprouts, grilled carrots,
maple roast parsnips,
roast potatoes & vegan gravy

Roast Hereford Rump Cap Of Beef 22

Served with Yorkshire pudding,
brussel sprouts, grilled carrots,
maple roast parsnips,
roast potatoes & gravy

Roast Turkey 20

Served with Yorkshire pudding,
brussel sprouts, grilled carrots,
maple roast parsnips,
roast potatoes & gravy

Mushroom & Cashew Wellington (VG) 20

Served with Yorkshire pudding,
brussel sprouts, grilled carrots,
maple roast parsnips,
roast potatoes & vegan gravy

DESSERTS

Warm Chocolate Brownie 8

White Chocolate Ice Cream

Rum & Raisin Brioche Bread Pudding 8

Crème Anglais, Chocolate Crumb

Dark Chocolate Ganache & Amaretti Tart (VG) 12

Toasted hazelnut, Sea salt, Crème Fraiche



All prices include VAT at the standard rate. We add an optional 12.5% service charge to your bill of which 100% is paid to the hotel team. Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.