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BOROUGH OLIVES With Oregano, On Ice **VG | 5.5**

BREAD Dusty Knuckle Sourdough, Whipped Butter **V · VGO | 5.5**

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut **7.5**

"TARAMA" Whipped Smoked Tofu, Rainbow Radishes, Seaweed Salt **VG | 6.5**

COD'S ROE Beer-Battered Sage Leaves, Malt-Vinegar Salt **5**

STARTERS

POSH PRAWN COCKTAIL

Devonshire Crab, Shrimp, Prawns, Yuzu, Marie Rose, Focaccia Crisps

18

SCOTCH EGG

Stornoway Black Pudding, Oozy Cacklebean Egg, Mustard Mayo

12

LUXY MUSHROOM PÂTÉ

Silky Mushroom Pâté, Mushroom Scratchings, Gherkins, Herb Toast

VG | 13.5

LOCH FYNE SCALLOPS

Roasted in Café de Paris Butter, Herb Crumb, Lemon

25

ROASTS

Served with Duck Fat Roast Potatoes, Giant Yorkshire Pud, Seasonal Veg, Triple Cooked Parsnips & Proper Gravy

TREACLE-GLAZED CELERIAC

Onion Gravy

V · VGO | 22

42 DAY DRY-AGED RUMP

Horseradish Cream

28

THE ULTIMATE ROAST FOR TWO

A Holy Trinity of Beef, Pork & Lamb, Piled High With Roasted Bone Marrow & ALL the Trimmings

30 per person

LEG OF LAMB

Mint Sauce

27

BLYTHBURGH PORK LOIN

Apple Sauce

26

EXTRA TRIMMINGS

LUXO P&XO STUFFING Cumberland Sausage, Sage, XO Brandy **8**

CAULI CHEESE Four Cheese Sauce, Crispy Shallots **V | 8.5**

MAINS

TREVOR'S CHICKEN

Free-Range Breast Stuffed With Porcini Duxelles & Wrapped in Puff Pastry, Mustard & White Wine Cream

26

CHICKEN CAESAR

Herby Chicken Skewer, Romaine Lettuce, Aged Parmesan, Anchovies, Shoestring Fries, Caesar Dressing

19.5

FISH & CHIPS

Beer-Battered Hake, Mushy Peas, Pickled Wally & Onion, Curry Sauce, Koffmann's Chips

25

SUPER GREEN PASTA

Fresh Rigatoni, Cavolo Nero Sauce, Chilli, Confit Garlic, Veggie Parmesan

V · VGO | 19.5

BACON BURGER

7oz Beef Patty, Housemade Cheese, Bacon Jam, Punchy Pickles, Mustard Mayo

Koffman's Chips or Garden Salad

19.5

GRILL

— FOR TWO TO SHARE —

DRY-AGED CHATEAUBRIAND

Herefordshire | 28 Day Dry-Aged Roasted Bone Marrow, Watercress, Koffmann's Chips, Garden Salad, Choice of Sauce

18oz | **55 per person**

DRY-AGED FILLET

Herefordshire | 28 Day Dry-Aged Choice of Sauce

8oz | **45**

HEREFORD RIBEYE

Co. Wexford, Ireland | 80 Day Dry-Aged Choice of Sauce

10oz | **45**

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GARDEN SALAD Champagne Vinaigrette **VG | 6**

KOFFMANN'S CHIPS Malt-Vinegar Salt **VG | 6.5**

KALE SALAD Buttermilk Dressing, Toasted Hazelnuts **V | 6**

SEASONAL GREENS Garlic, Lemon **VG | 7**

BAKED MASH Confit Garlic **V | 7**

SAUCES

Béarnaise

Café de Paris Butter

Red Wine

V – Vegetarian VG – Vegan VGO – Vegan option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.



SUNDAY



CATHERINE ST