

SUNDAY

TWO COURSES 35
THREE COURSES 40

NIBBLES

Marinated Nocellara olives 5 | Sourdough bread & salted butter 6

TO START

TWICE-BAKED SMOKED HADDOCK AND CHEDDAR SOUFFLÉ
Creamed leeks

WARM JERUSALEM ARTICHOKE SALAD
Hazelnut pesto, confit lemon

WINTER VEGETABLE
Pearl barley broth

SPELT MUSHROOM RISOTTO,
Aged parmesan, wild mushrooms

MAIN COURSE

ROAST CUMBRIAN BEEF RUMP
Yorkshire pudding

ROAST TAMWORTH PORK LOIN & SHOULDER
Apple sauce and crackling

ROBATA GRILLED SPRINGFIELD CHICKEN
Celeriac and apple puree, onion and sage stuffing

All served with roast potatoes, root vegetable mash and seasonal greens

MARKET FISH

Savoy cabbage, brown shrimp, miso butter sauce

HARISSA BRAISED BUTTERNUT SQUASH
Chickpeas, preserved lemon, roasted sprouts

SIDES

Truffle mash 6 | Winter leaf salad 5.5 |
Triple-cooked chips with Oxford sauce 6 |
Roasted carrots, Chomoy dressing, toasted almonds 6 |
Buttered Hispi cabbage 6

THE
ALICE