

Sunday Menu

NIBBLES		DRINKS	
Sourdough & whipped butter, za'atar (ve) Nocellara olives (ve)	5 5.5	Bloody Mary Reyka vodka, spicy tomato house mix	12.5
STARTERS			
Padrón peppers, smoked Maldon sea salt (ve)		7
Chorizo & Manchego croquettes, smoked paprika mayo, chives			9
Salt & pepper squid, chilli, spring onion, aioli, lime			9
Breaded halloumi fries, Louisiana hot sauce,	lemon mayo	o (v)	9
SUNDAY			
Served with roast potatoes, hispi cabbage, carrots,	•		
Chef's Roast: 28-day wet aged striploin, Duroc pork belly, White Cobb chicken, pork stuffing			26
28-day wet aged striploin			23
Duroc free-range pork belly, crackling			19.5
White Cobb free-range chicken, pork stuffing Beetroot, nut & butternut squash Wellington (ve)(v upon request)			22
SUNDAY SIDES			
Roast potatoes	5.5	Smoked Cheddar cauliflower cheese	7
Seasonal veg	6	Pigs in blankets	7
Yorkshire pudding	1		
MAINS			
F&I Signature Salad: feta, cucumber, red onion, Kalamata olives, peppers, flatbread, mint, sumac, salsa ve			15
Cumberland sausages, buttered mash, beer onion gravy			16.5
Fish & Chips: cider-battered, line-caught haddock, triple cooked chips, mushy peas, tartare sauce (gf)			17.5
Harissa salmon, rosemary potatoes, tenderst	em broccoli,	roasted red pepper sauce	18
DESSERTS			
Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (ve)			7.5
Triple chocolate brownie, vanilla ice cream, o	chocolate sau	ace (ve)	6.5
Apple & mixed berry crumble, custard or var	nilla ice crean	m (ve)	6.5
Ice creams & sorbets (ve)		per sco	op 1.5

