# Sunday Lunch...

*(Menu subject to change)*

(v,g) Green Greek pitted olives with Italian basil & garlic £3.75

(v,g) Goats cheese hash brown, sweet mustard mayonnaise, Bramley apple compote £8.95

(g) Tempura battered tiger prawns, lime, ginger, chilli, soy dipping sauce £10.95

(v,g) French onion soup, cheese croûte £7.95

(g) Oak smoked salmon, warm potato cake, rocket, capers, dill crème fraiche £10.95

(g) Chicken liver parfait, sourdough seeded toast, red onion marmalade £8.95

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(g) Roast sirloin of beef, Yorkshire pudding, roast gravy £24.95

(g) Cod fillet, mushroom, red onion truffle cream £21.95

(g) Grilled Stone bass fillet, potted shrimp butter £21.95

(v) Leek, potato & cheddar filo strudel, port wine sauce £18.95

(g) Slow roast lamb shoulder, red cabbage, mint salsa, lamb sauce £24.95

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All main courses served with roast potatoes, buttered carrots, mixed greens

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(v,g) Creamy mash £4.95 (v,g) Cauliflower cheese £4.95 (v,g) Braised red cabbage £4.95

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(v,g) Baked chocolate chip & honeycomb cheesecake, chocolate sauce, vanilla ice cream £8.50

(v,g) Vanilla crème brûlée £8.50

(v,g) No.4's creamed rice pudding, boozy brandy plums £8.50

(v) Pear & almond tart, salted caramel sauce, thick cream £8.50

(v.g) Artisan cheese selection served with biscuits, celery & grapes £10.95

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(v) – suitable for vegetarians (g) – No ingredients containing gluten or dish can be adapted (please inform us)

**If you have a food allergy or intolerance, please speak to us before ordering.**

An optional 10% service charge will be added to all bills, this is discretionary so please let us know if you would prefer for it not to be included on your bill. Any gratuities you kindly leave are distributed between all staff as they work as a team.
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Bookings between 12.30pm until 2.30pm
Booking is advisable

Please inform us of any mobility issues as the restaurant is split over 2 floors.

Please note: We kindly request credit/debit card details to confirm bookings of more than 4 guests. Should you fail to cancel your booking £20 per person will be charged. We understand that due to unforeseen circumstances people may need to cancel, we appreciate as much notice as possible.

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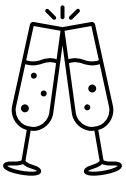
Sample November menu
(subject to change)

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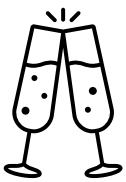
**Please note that the usual Sunday lunch menu will not be available**

**29th November**

**Please see menu below**
**For Champagne Brunch**



# Champagne Brunch



## Sunday 29th November 2026

Bookings between 11.30am – 1.30pm

**Get started with a**

Mini mimosa cocktail

(v) Greek yogurt, homemade nutty granola, plum compote

**Follow with your choice from:**

Eggs Benedict ~
Poached free range eggs on toasted English muffin,
smoked streaky bacon, homemade hollandaise sauce

Eggs Royale ~
Poached free range eggs on toasted English muffin,
oak smoked salmon, homemade hollandaise sauce

(v) Eggs Florentine ~
Poached free range eggs on toasted English muffin,
spinach, homemade hollandaise sauce

(g) Poached smoked haddock ~
spinach, hash brown, poached free range egg, homemade hollandaise sauce

Corned beef hash ~
smoked streaky bacon, fried egg, HP sauce

(v,g) Sweetcorn fritters ~
smashed avocado, free range poached egg, sweet chilli sauce, feta cheese

(g) Steak & Eggs ~
4oz sirloin steak, served medium, hash brown, fried eggs, hollandaise sauce, crispy onions
£4.95 supplement

***Accompanied with a glass of chilled Champagne***

**Then a little something sweet to finish, Choose from:**

(v) Crème brûlée French toast, thick cream

(v) Orange marmalade croissant butter pudding

(v,g) Crêpe, lemon juice, sugar, vanilla ice cream

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£39.95 per person

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## Additional brunch cocktails ~

Mimosa £9.50

Bloody Mary £10.50

Peach Royale £11.50

Additional glass of Champagne £12.75

Glass of Prosecco £8.75

**Full drinks & wine list available**

**\*\*\* Booking required \*\*\***
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