

Sunday Food Menu 12pm-9pm

Bloody Mary / Bloody Maria 9.5 | Glass of Prosecco 7.0

SMALL PLATES

Roasted carrot & spiced harissa hummus, pitta (v)	6.5
Crispy chicken & siracha sauce, kimchi	7
Fried chicken wings - choice of buffalo hot sauce or BBQ	5 for 7 or 10 for 13
Breaded mozzarella sticks - buffalo hot sauce & BBQ (v)	5 for 7 or 10 for 13
Mac 'n Cheese bites, smoked paprika sauce (v)	7
Salt & pepper squid, chilli, spring onion, aioli	8
Walnut crusted goats cheese, pomegranate & apple salad, smoked chilli jam	7

ROASTS *All roasts come with Koffman's roast potatoes, Heritage roasted carrot, swede & cabbage*

Roast Hertfordshire British rump cap, horseradish, & Yorkshire pudding.	19.5
Roast Suffolk chicken, sage & onion stuffing, gravy & Yorkshire pudding.	18.5
Roast Waveney Valley pork belly, apple sauce, & Yorkshire pudding	17.5
Beetroot, carrot, spinach & pine nut wellington, vegan gravy (vg) w Yorkie (v)	17.5
Chefs Roast; Beef, pork & chicken, stuffing, gravy, & Yorkshire pudding.	24.5

SUNDAY ROAST SIDES + pigs in blanket 5.0 + side of cauli cheese to share 6.5

PUB CLASSICS

North sea Line caught haddock with a beer batter, triple cooked chips, mushy peas & tartare sauce	16
Angus double patty smash burger, double American cheese, burger sauce, onions, pickles, fries	15.5
Crispy fried Suffolk chicken burger, brioche bun, gochujang mayo, Iceberg lettuce & skin-on fries	15.5
Plant-based burger, smoked vegan Gouda, pickles, lettuce, tomato relish, jalapeno mayo, fries (vg)	15.5

+ American cheese / + bacon 1.5

SIDES / EXTRAS

Koffman's skin-on Fries (vg, ng) 5.5 / Our own Triple cooked chips (vg, ng) 5.5 / Mac 'n' Cheese (v) 6
Cheesy fries (v) 6 / Herbed garden salad (vg) sml 4.5 - lrg 8 / Pitta bread 2.5 (v)

DESSERTS

Maple & pecan bar, custard cream	7
Sticky toffee pudding, toffee sauce, vanilla ice cream (v)	7
Dark chocolate brownie, Stracciatella ice cream (v)	7.5
Ice Cream Union selection / sorbets (v, ng)	per scoop 2

OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane supply our bread and our bespoke Brioche for our burgers. Baking in London since 1911. They know what they are doing!
Rushton's the Chef's Greengrocer - roots in London restaurants since 1922. Over 100 years providing the best produce from local farms.
Marrfish - A heritage in vessels and catching fish into Hull since the 1950s. and now supplying London's fish since 2011.
Select butchers - East London, 'It's all about meat. Dress it up how you want, but if the meat isn't perfect, a chef, and his customers, will know.' We agree.