



## Sunday Menu

Sun-dried tomato focaccia, roast garlic, chilli butter 7  
Buffalo buttermilk chicken wings, blue cheese ranch dressing 10.5  
Mushroom arancini, parmesan, truffle aioli 8  
Salsa verde hummus, crispy capers, olive oil & flatbreads 7  
Staithe Smokehouse salmon, rye, capers, dill crème fraîche 11.5

### Roasts

*All roasts served with garlic & thyme roast potatoes, market vegetables, Yorkshire pudding & gravy*  
12hr braised lamb shoulder, mint sauce (to share)  
Mushroom, butternut squash & spinach wellington, butternut squash purée 21  
Priors Hall Farm pork loin, crackling, Bramley apple compote 23.5  
Free range chicken supreme, farmhouse sausage meat stuffing 23  
Roast Herefordshire beef, creamed leeks, horseradish sauce 24.5

Pan-fried gilt head bream, mustard and tarragon sauce, asparagus & garden peas 24  
Burrata, blood orange, shaved fennel & candied walnut salad 18  
Confit celeriac, sauté spinach & wild mushrooms, cauliflower purée, truffle dressing 19.5

The Lytton cauliflower & broccoli cheese (to share) 8.5  
Braised red cabbage 5  
Garden salad 5  
Triple cooked chips / skin on fries 5.5 – add truffle & parmesan 1.5  
Garlic & thyme roast potatoes, gravy 5

