

Sunday Lunch

Snacks

Lindisfarne Oysters - Shallot vinegar, lemon Watermelon and lime granita Grilled, creamy samphire, pangrattato	4 each / 6 for 20
Seasonal Pickles, dill emulsion	6
Padron peppers, harissa butter bean puree	6

Small plates

Tempura soft shell crab, taramasalata, smoked pickled cauliflower	13
Burrata, heritage tomatoes, peach, pesto, basil dust	12
King Prawns, nduja ragu with Pink Lane focaccia	15
Scallops, carrot & corn puree, black pudding, beurre blanc	18
Lobster ravigote, fish cream, samphire, bottarga	17
Tempura tuna sushi roll, onuga caviar, togarashi spice	12
Cornish sardines, spiced lemon rub, orange, fennel	11

Roasts

Roasted R&J signature salt aged Black Angus Striploin of beef	26
Red wine braised Feather blade of beef	23
Roasted Yorkshire leg of Lamb, mint gravy	25
Corn fed chicken, sage stuffing with thyme gravy	23
Wilde farm Belly Pork, sage gravy, apple sauce	25
Osters nut roast and thyme jus	20

All roasts are served with roasted vegetables & a Yorkshire pudding

Mains

Crab Linguine, harissa, tenderstem broccoli	22
Grilled cod, artichokes a la polita, fennel & fava bean puree, lemon gel	26
Beer battered Haddock, hand cut chips, crushed minted peas, tartar sauce	19
Chalk stream trout, heritage tomatoes, roast beetroot, avocado, coriander	25
Monkfish bouillabaisse, roast peppers, sun dried tomatoes, bottarga	34
"Imam bayildi" stuffed aubergine, feta mousse, polenta	17

Sides

Baby new potatoes, herb butter	5
Parmesan skinny fries	5
Fine bean salad, marinated chickpeas, house dressing	5
Mixed seasonal greens	5
Beetroot, sumac yoghurt	6
Cauliflower cheese, truffle	6