

Sunday Lunch

We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.

Snacks

Lindisfarne Oysters -	6 for 20
Shallot vinegar, lemon	4
Limoncello granita	4.5
Baked in samphire salsa verde	4.5
Padron peppers, smoked salt, lemon oil	6
Seasonal Pickles, dill emulsion	6

Small plates

Smoked haddock and salmon fish cake, dill fish cream	12
Prawn and crab ravioli, seaweed cream, bottarga	16
Burrata, heritage tomatoes, basil oil, pecorino crisp	12
Fresh water king prawns, Calabria nduja, lime and feta	14
Shetland mussels, shallots, lime, dill, samphire	8
Scottish squid, roasted peppers, romesco, samphire	12
Crispy smoked mackerel, chicory, gem, anchovy dressing	13

Roasts

Roasted R&J signature salt aged Black Angus Striploin of beef	26
Slow roast feather blade of beef	23
Roasted Yorkshire leg of Lamb, mint gravy	25
Wilde farm Belly Pork, sage gravy, apple sauce	25
Osters nut roast and thyme jus	20
Corn fed chicken breast, sage stuffing, thyme gravy	24

All roasts are served with roasted vegetables & a Yorkshire pudding

Mains

Sea bass, crushed new potatoes, pistou, cherry tomatoes	19
Cuttlefish ink risotto, mussels, prawns, crab salad	23
Stonebass, sweet potatoes, feta, roast peppers, coriander	28

Sides

Parmesan skinny fries	6
Cauliflower cheese, truffle	7
Miso butter roasted courgettes	6
Grilled asparagus, seaweed butter, bergamot, lemon	8