

# N O B L E : SUNDAY

2 Courses	£35
3 Courses	£37.50

## S N A C K S

---

Smoked almonds	£4
Guinness + treacle wheaten, butter	£4.50
Cerignola olives	£5

## S T A R T E R S

---

Beef tartare, Bloody Mary dressing + beef dripping toast  
Chicken liver parfait, chutney + brioche  
Parmesan arancini, mascarpone + truffle  
Stracciatella, cherry tomatoes, basil pesto + balsamic  
Salmon gravadlax + rillettes, pickled cucumber + wheaten bread

## M A I N S

---

Roast beef, Yorkshire pudding + gravy	Extra gravy + £2.50
Suckling pig, kohlrabi, pear, walnut + sauce charcuterie	
Roast chicken, confit leg + onion stuffing	
Fish of the day	
Steak:	
10oz Ribeye	+ £10
8oz Fillet	+ £12.50
<i>(Served with beef dripping chips, salad + Peppercorn sauce)</i>	

## S I D E S

---

Beef dripping roasties	£5
BBQ Hispi cabbage	£5
Seasonal vegetables	£5
Sprouting broccoli + almond butter	£5

## D E S S E R T S

---

Ferrero Rocher ice cream  
Frangipane tart + raspberry ripple ice cream  
Sticky toffee pudding + vanilla ice cream

Cheese, chutney + crackers	3 cheese + £8 supp
----------------------------	--------------------

*Young Buck - Cow, Co.Down, Langres - Cow, Champagne, St Tola - Goat, Co.Clare,  
Taleggio - Cow, Lombardy, Reblochon de Savoien - Cow, Rhone, Cais Na tire - Sheep, Co.Tipperary.*