

Seasonal Menu - March

Breads & herb butter (v) £4.5 / Sicilian mixed olives (vg, gf) £6

Small Plates

Truffle cauliflower soup, black garlic rarebit toast (vga,gfa)	£7.5
Marinated crayfish, brioche toast, pickled rhubarb, brown crab crème fraiche (gfa)	£10
Smoked duck pastrami, rocket salad, pomegranate & blood orange dressing (gf)	£10
Wild mushroom & sun-dried tomato arancini, romesco sauce, chive oil (vg,n)	£8.5
Cajun pulled chicken scotch egg, lemon & thyme aioli, charred spring onion	£9

Mains

Braised lamb, jersey royals, purple sprouting broccoli, apricot, jus, pistachio crumb (gf,nfa)	£24
Stone bass filet, saffron potatoes, samphire, mussels, broad bean & lemon salsa verde (gf)	£25
Honey & soy glazed pork belly, sweet potato, bok choy, kohlrabi, apple & sesame slaw (gfa)	£22
Spinach & asparagus tagliatelle, confit tomatoes, black olive tapenade, pea shoots (vg)	£18
Beetroot, potato & spring green rosti, boursin sauce, poached egg, spring veg, crispy kale (gf,vga)	£18

Sides - Skin on chips (vga) £5, Sweet potato fries (vga) £6, Onion rings (vga) £5,
Mac & cheese (v) £7 Rocket mixed salad (vg) £6, Spring vegetable (v) £6

Puddings

Rhubarb & vanilla sponge, pimm's syrup, vanilla ice cream (vga)	£8
Dark chocolate & cointreau tart, orange segments, passionfruit coulis, pistachio crumb (vg, nfa)	£8.5
White chocolate blondie, honeycomb ice cream, chambord fruit compote (gf)	£8.5
Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (nfa)	£8.5
Ice-cream – salted caramel, honeycomb, vanilla (vga) £3 per scoop with shortbread	£3
Seasonal sorbet – lemon, blood orange, raspberry (vg)	£2.5

A discretionary 12.5% service charge is added to the bill this is shared equally amongst by the team

The Sun is children, dog & laptop friendly

We are closed on a Mondays apart from the Spring Bank Holidays – 21 April, 5 May, 26 May

We are open for lunch 12-3pm & for dinner 5-9pm Tuesday-Friday

We serve food all day from 12-9pm on Saturday & 12-7pm on Sunday with a choice of 5 roasts

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free. Our menu is labelled for the following allergens: gf: gluten free, gfa: gluten free available, n: contains nuts, nfa: nut free available, vg: vegan, vga: vegan available, v: vegetarian, df: dairy free, dfa: dairy free available

