



Bites

Home made Soda Bread, Thermidor Butter — £4.00
Squash, Apple & Coriander Bhaji, Mango Chutney — £4.50
Cuttlefish Croquette, Oyster Mayo — £4.00
Truffle Welsh Rarebit Choux Buns, Pecorino — £4.75

Sunday Lunch - 2 Courses £24.00, 3 Courses £29.00

Starters

Marinated Gurnard, Kohlrabi, Oyster Dressing
Salad of Chicory, Kohlrabi, Mangetout, Courgette Baba Ganoush
Marinated Beetroot & Pear Tartar, Homemade Hazelnut Labneh, Pickled Pear
Spiced Lamb Scotch Egg, Celeriac Remoulade, Rocket

Mains

Roast Slow Cooked Grass Fed Beef Rump Cap, Roast Potatoes, Yorkshire Pudding
Stuffed Venison Haunch, Roast Potatoes
Roast Lamb Shoulder, Roast Potatoes, House Mint Sauce
All Roasts served with Carrot Purée, Seasonal Vegetables & Traditional Gravy

Pan Fried Coley, Sweetcorn & Courgette Risotto
Spiced Roasted Red Pepper & Beetroot Split Pea Dhal, Squash, Apple & Coriander Bhaji, Poppadom & Raita
English Duck Breast, Celeriac Purée, Pak Choi, Cornelian Cherry Sauce

Sides

Hand Cut Chips, Chantenay Carrots, Garden Peas £3.50 each

Puddings

Chocolate Torte, Cashew Cream
Blackberry Baba, Poached Blackberries, Chantilly Cream
Blueberry Baked Cheesecake, Hazelnut Crumble
Delice of Chocolate & Orange, Yoghurt Sorbet

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
A service charge of 12.5% is added to parties of eight or more.*