

deep fried
whitebait
4.00

plate of english
salami
8.00

SUNDAY LUNCH

served from 12pm to 5pm

caramelised onion & anchovy tart 6.50

pork & ham terrine 9.00

charred young leeks, romesco sauce 10.00

rainbow chard & barley broth 6.00

twice baked goats cheese soufflé, bitter leaves 8.00

house cured turbot, citrus fruits & fennel salad 10.50

treacle roast topside of beef, piccolo parsnips, heritage carrots, duck fat roast potatoes 18.95

montgomery cheddar macaroni cheese 10.00

grilled fillet of sea bream, roasted peppers, capers & tarragon 15.00

pork cutlet, savoy cabbage, cider & mustard sauce 19.95

winter salad of beets, heritage carrots & cauliflower, blood orange & pistachio 14.00

10oz rib eye steak, hand cut chips, green salad & steak butter 34.00

roast cod, smoked haddock brandade, purple sprouting broccoli 26.00

slow roast duck leg, green lentils & bacon 22.00

skinny fries 3.95

hand cut chips 3.95

rainbow chard, lemon & garlic 3.95

little gem lettuce & salad cream 3.95

an optional 12.5% service charge will be added to your bill.

we cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance

P U D D I N G

affogato 6.50

braeburn apple tart, vanilla ice cream 8.00

rhubarb & ginger cheesecake 8.50

chocolate & cherry trifle 9.00

banana, sticky toffee pudding & toffee sauce 7.95

red wine poached pears, oat milk custard 7.00

cheese

12.00 for three or 4.00 each

montgomery cheddar

golden cross goats

colston bassett stilton

tea

english breakfast 3.50 earl grey 4.00 silver needle 6.95 jade tips 4.50
finest darjeeling 2nd flush 4.95 lapsang souchong 4.00 jasmine pearls 6.95

coffee

espresso 2.50 cappuccino 3.50 americano 2.95 flat white 3.50 latte 3.50
macchiato 2.50 hot chocolate 3.50

infusions

fresh mint 3.00 wild berries & hibiscus 3.50 fresh lemon & ginger 3.50 camomile 4.00
peppermint 3.00 organic rooibos 3.50

50p supplement for oat/almond/coconut milk