

# SUNDAY MENU

*From October 14th our last sitting on Sunday will be at 5.30pm*

## COCKTAILS & MOCKTAILS

Bramble Fizz 9.50, Tea Party 12.50

Bloody Mary 8.50, British Spritzer 8.50

Spiced & Sweet 8.50, Seedlip & Pink Grapefruit 8.50

## SNACKS 4.00

Nocellara olives | Pork crackling & apple sauce | Pickled vegetables

## STARTERS

Pumpkin & Cornish Yard soup, roast dice, seed oil, sage (v)

Ellie's Dairy goat's cheese, salt baked Heritage beetroot, glazed hazelnuts (v)

Bitter leaf salad, Kentish Blue, poached pear, walnut dressing (v)

Pressed country terrine, pistachios, gooseberry preserve, toasted bread

## MAINS

Potato dumplings, trompette mushroom & puree, broad beans, courgette ribbon (v)

Tart of violet artichokes, peas & tenderloin broccoli, pickled radish (v)

Roast Hake, tender stem broccoli, creamed potatoes, onion rings

## ROASTS

Old spot pork loin, baked apple sauce, all the trimmings

Sirloin of aged Ayrshire beef, all the trimmings

## SIDES 4.50

Green leaf salad, shallot dressing | Chips

## PUDDINGS

Bitter chocolate marquise, salted caramel sauce, grue nib tuile

Set vanilla cream, peach compote, Brandy snap

Baked seasonal fruit tart, frangipane, Devon cream

Quicke's vintage cheddar, poppy seed crackers

2 COURSES 26.50 / 3 COURSES 29.50

*Please let us know if you have any food allergies or intolerances. A discretionary 12.5% service charge will be added to your bill.*