

# SUNDAY MENU

## 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

Garlic marinated olives | Pork crackling & apple sauce | Pickled vegetables

## STARTERS

Creamed button mushroom soup, rosemary & sea salt croutons, crispy shallots (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 ham & parsley terrine, picalilli, winter leaves, sourdough toast

## MAINS

Roast potato dumplings, caramelised onion cream, crispy parsnips,  
glazed chestnuts, red amaranth (v)

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

Seared seatrout, truffle pea puree, crushed potatoes, black olive,  
spring onion & mixed cress

## ROASTS

Old spot roast pork belly, 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, plum compote, Brandy snap

Winter berry tart, Devon cream

Blue cheese, crackers, homemade chutney

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.*