

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)

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, plum compote, Brandy snap

Baked rhubarb crumple tart, vanilla infused crème fraiche

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.