

SUNDAY MENU

spiced nuts 5 sourdough 4.5 marinated olives 5

SMALL PLATES

goats curd toast, apple, beetroot 8
baked camembert, sourdough, orange honey, almonds 15
cornish prawns, chilli garlic dressing (sharer for 2) 14
beef shin croquettes, marmite mayo 8.5

ROASTS

native breed pork belly 21
28 day dry-aged striploin 24
chicken supreme 21
pan fried cod loin 20
smoked cauliflower 18

all served with roast potatoes, seasonal vegetables, yorkshire
pudding and red wine gravy

SIDES

purple sprouting broccoli 4

DESSERTS

hazelnut chocolate sundae 9
ginger cake, butterscotch, creme fraiche 8.5
wild black rice pudding, rhubarb 7.5

We use our charcoal Jospier oven to cook as much of our menu as possible, and work with small, local suppliers to bring you the best produce available.
Please speak to your server regarding any allergens or dietary requirements - our chefs will happily accommodate wherever they can.
An optional service charge of 12.5% will be added to your bill.