

SUNDAY MENU



Snacks.

Nocellara Olives | £5. Charcuterie | £10.

2 Courses £39 | 3 Courses £49

Starters.

Crispy Pork Collar | Sauce Gribiche | Roasted Apple | Herb Stem Salad
Wild Mushroom Parfait | Pickled Mushrooms | Walnut Ketchup | Grilled Focaccia
Venison Tartare | Black Garlic | Lovage | Smoked Mayonnaise
Salcombe Crab | IOW Tomato | Lovage

Sunday Main Courses

All Served with Roast Potatoes and Cauliflower Cheese

Cotswold White Chicken | Sunday Lunch Trimmings
Dunwood Farm Sirloin of Beef | Sunday Lunch Trimmings
Confit Leek Pithivier | Sunday Lunch Trimmings
Line Caught Monkfish Tail | Clams | Sea Vegetables | Brown Butter

*Upgrade to Cote De Boeuf £10pp (limited availability)

Puddings.

Pear Tarte Tatin | Woodruff Ice Cream | Malt Crumble
Chocolate & Chestnut Parfait | Pedro Ximenez | Miso Caramel | Milk Ice Cream
Set Caramel Meadowsweet Cream | Brambles | Peppercorn Shortbread | Sea Salt Honeycomb
Maida Vale Cheese | Tea Loaf Cake | Ridgways Fresh Honeycomb | Celery Leaf

*Our Menus changed frequently depending on the best produce available at the time

*Dietary requirements can be catered for, just inform us at the time of booking