



SUNDAY

It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words, like "what about lunch?"
A.A. Milne

WHILE YOU DECIDE...

Half a Dozen Rock Oysters, Shallot Vinegar & Lemon | £30

Cauliflower Popcorn, Teriyaki, Soy, & Sesame | £8

Pork Chipolatas, Maple & Mustard Glaze | £8

Devonshire Crab, Toasted Brioche, Avocado, Lime & Chilli | £13

Whipped Aged Feta, Black Olive Caramel, Sumac & Garlic Flatbreads | £12

STARTERS

Wye Valley English Asparagus, Black Truffle, St Ewes Egg Yolk | £14

Hand Dived Orkney Scallops, Apples, Peas & Wild Garlic | £22

Ragstone Goats Cheese, Salt Baked Beetroot, Hazelnuts & Pickled Red Onion | £12

Confit Duck Salad, Pomegranate, Crispy Onions, Honey Dressing | £14

48 Day-Aged Beef Tartare, Egg Yolk Jam, Worcestershire Sauce, Sourdough | £16

Rutland Water Trout Tartare, Yoghurt, Dill & Pickled Cucumber | £16

ROASTS

All roasts are served with Yorkshire Pudding, Duck Fat Roasties, Roasted Root Veg, Greens, Red Cabbage & Jus

Rare Breed Roast Pork Belly £20

Or

Roast Beef £24

MAINS

Chicken Milanese, Salted Fries, Rocket Salad & Wild Garlic Mayo | £23

English Pea & Mint Risotto, Fried Chickpeas & Sicilian Lemon Oil | £20

Slow Cooked Hampshire Pork Shoulder Rigatoni, Fennel & Smoked Cheddar | £20

Roast Coley, Warm Salad Nicoise, Salsa Verde | £29

Herb Crusted New Season Lamb Rump, White Beans, Peas, Broad Beans & Nasturtium | £34

Moules Frites, Rope Grown Mussels, French Fries | Starter £15 | Main £25

SIDES

Marinated Heritage Tomatoes & Basil | Tenderstem Broccoli, Flaked Almonds & Confit Shallots
Salted Fries | Steamed & Minted New Potatoes | Rocket & Aged Parmesan
£6 each

*All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts.
Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.*