



SNACKS & STARTERS

Wildfarmed Sourdough, Whipped Salted Butter 4.5

Padron Peppers 6.5

Lemon & Black Pepper Buttermilk Chicken 8

Soup of the Day 9

Steak Tartare, Egg Yolk, Carta Di Música 14

Cornish Crab on Toast 12

Black Pudding, Crushed Potatoes, Apple Sauce 10.5

FISH & VEGETABLES

Roasted Squash, Castelfranco, Goat's Curd, Capers & Sage 15

Caesar Salad 14 *Add Chicken 4*

Gnocchi Verde, Cavolo Nero, Wild Mushrooms 18

Market Fish P.O.A

SUNDAY ROASTS

Half Chicken, Rosemary & Lemon Stuffing, Roasted Garlic 25

Angus Beef Rump, Yorkshire Pudding, Horseradish Crème Fraîche 30

Slow Roasted Lamb Shoulder, Thyme, Garlic & Honey 28

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy 20

ROAST SERVED FAMILY STYLE

For tables of four or more

28 per person

*Served with Duck Fat & Rosemary Roast Potatoes,
Roast Carrots & Hispi Cabbage*

SEASONAL OYSTERS

5 each / 27.5 half a dozen



Shallot Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2019 125ml 15.50

Charles Heidsieck Brut Réserve, Champagne, France, NV 125ml 17

SIDES - 6

Duck Fat & Rosemary Roast Potatoes Cauliflower Cheese

Fries *Add Truffle & Parmesan 2* Buttered Hispi Cabbage

Roast Carrots Ed's Veg Mixed Leaves

[Click for Calories](#)

WE'RE PROUD OF THE TEAM OF SUPPLIERS THAT WE'VE BUILT TO SUPPLY OUR KITCHENS. OUR EMPHASIS IS ALWAYS ON THE LARDER OF THE BRITISH ISLES AT ITS SEASONAL BEST WHERE POSSIBLE.

Meat - All of our meat is sourced from high welfare farms in the UK. We work with two exceptional meat suppliers; *Walter Rose & Son*, an award-winning family butcher founded in Devizes, Wiltshire back in 1847 and *Taste Tradition*, based in Ripon in North Yorkshire, who specialise in native rare breeds.

In season our wild British game is sourced from estates in Berkshire and North Yorkshire.

Fish - We are committed to using sustainable British coastal seafood where its best and in season. Working with *Flying Fish* who land spanking fresh day boat catches on the Cornish coast and deliver to us, overnight, direct to our kitchens. We also work with our friends at *Murrays Seafood* who work closely with fisherman up and down the UK to provide the freshest, seasonal hauls.

Fruit & Vegetables - Our seasonal fruits, vegetables and salads are sourced through *SHRUB London & 2-Serve* who work with a network of small farms & growers (many who are organic) across the UK to provide and inspire us with the freshest, tastiest and most vibrant produce.

Our chefs only use regeneratively grown flour from *Wild Farmed*, and our sourdough and burger buns are baked a few miles up the road by organic bakers *Seven Seeded*.

Suffolk based *Pump Street* supply delicious and super sustainable, single origin chocolate to inspire our pastry teams.



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THE
THOMAS CUBITT