



SNACKS & STARTERS

- Sourdough, Whipped Salted Butter 5
- Whipped Chicken Liver Parfait, Toast 6.5
- Crispy Oyster Mushrooms, Aioli 6
- Steak Tartare, Egg Yolk, Sourdough 14
- Roasted Black Figs, Rosary Goats Cheese, Celery 15
- Smoked Chalk Farm Trout Gravlax, Pickled Cucumbers, Soda Bread 14

SEASONAL OYSTERS

5 each / 26 half a dozen



Shallot Mignonette

- Gusbourne Blanc de Blancs, Kent, England, 2020 15.5
- Charles Heidsieck Brut Réserve, Champagne, France, NV 17.5

FISH, VEGETABLES & SALAD

- Market Fish P.O.A
- Roasted Winter Squash, Castelfranco, Goat’s Curd, Capers, Sage 16
- Caesar Salad 14 Add Chicken 4

SUNDAY ROASTS

- Half Roast Chicken, Bread Sauce 28
- Angus Beef Rump, Horseradish Crème Fraîche 31
- Slow Roast Lamb Shoulder, Thyme, Garlic, Honey 31
- Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy 24

ROAST SERVED FAMILY STYLE

For tables of four or more
28 per person

All roasts are served with Duck Fat Roast Potatoes, Honey Mustard Parsnips & Carrots, Seasonal Greens, Yorkshire Pudding, Gravy
Vegetarian Roast is served with Vegetarian Substitutions

SIDES - 7

- Duck Fat & Rosemary Roast Potatoes Cauliflower Cheese
- Fries Add Truffle & Parmesan 2 Seasonal Greens
- Honey Mustard Roast Carrots & Parsnips Ed’s Veg Mixed Leaf