

SNACKS

v	Sourdough bread & salted butter	5	Pork & black pudding sausage roll, piccalilli	6
	Smoked mackerel rillettes, egg yolk, soldiers	9	v Spinach, chestnut, goat's cheese & cranberry roll	6

STARTERS

	Chicken liver & roast garlic parfait, grilled sourdough, Cognac-soaked prune	10
v gf	Whipped goat's cheese, baked fig, toasted walnuts, Port. thyme & fig reduction, sage	10
	Beef fillet carpaccio, smoked mayonnaise, pickles, garlic croutons & watercress	14
v.	Leek & potato soup, crème fraiche, chives, vintage Cheddar crouton	9
pb gf	Confit pumpkin, spiced puree, pumpkin seed & herb crumb, toasted pumpkin oil	10
v	Baked Camembert with rosemary, honey & truffle, sourdough toast, fig jam	18

SUNDAY ROASTS

At this time of year we are all about the roasts! Our roasts are served with rosemary & garlic skin-on roast potatoes, roasted parsnips & carrots, seasonal greens, root veg mash & our lovingly made gravy.

Our roast beef is dry-aged for four weeks and comes from grass fed, free to roam Hereford x Charolais British cows, and our veggie options are all made by hand in house.

	Roast sirloin of beef, Yorkshire pudding	21
	Slow braised beef shortrib, Yorkshire pudding	21
	Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce	20
gf	Old Spot pork chop, black pudding, apple sauce	21
v	Leek, vintage Cheddar, parsnip & spinach pie & onion gravy	17
pb	Mushroom & cashew nut roast en croute, onion gravy	18
	Beef Wellington for two, Yorkshire puddings <i>[please allow 30-35 mins]</i>	72
	Cote de Beouf [900g] to share, Yorkshire puddings: <i>[please allow 30-40 mins]</i>	70
v	Yorkshire pudding	1
	Pork, sage & onion stuffing	3
v	Cauliflower cheese	5

FROM THE SEA

gf	Whole lemon sole, brown butter, crispy capers, samphire, parmentier potatoes	29
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SIDES

v gf	Clotted cream mash	5
v gf	Cavolo nero	5
pb gf	Chicory, apple & walnut salad	5