Cornish hake, quinoa & spring green salad, pomegranate, hazelnuts 14

Roasted seasonal vegetable

 mac n’ cheese (v) 10.5

Ale battered cod, mushy peas, tartar sauce & triple cooked chips 13.5

London ale sausage, spring onion mash, ale gravy, onion rings 12.5

Freekeh, butternut squash,

avocado & pomegranate salad (v) 9.5

Prime British beef burger, cheese, pickles, onions, skinny fries 12.5

MAINS

Rosary goats cheese, pickled rainbow carrot & radish salad (v) 6.50/13

Dell-farm gammon terrine, sourdough toast, pickled beetroot, mustard mayo 6

Crab & salmon fish cake, poached egg, wilted spinach, hollandaise 6.5

 Wild field mushrooms, wild garlic crème fraiche & spinach, toasted sourdough (v) 6

Suffolk fennel salami, chorizo, cured ham, olives &

 artichokes, beer bread, Bloody Mary relish 9/15

Pea & watercress soup, crème fraiche, sourdough (v) 6

PUDDING

SUNDAY ROASTS

*All served with beef dripping roast potatoes, double egg yolk Yorkshire pudding, spring greens,*

*chantennay carrots, roasted beetroot , broccoli, roast gravy*

Treacle cured sirloin of beef, horseradish cream 16

Thyme & rosemary chicken, bread sauce 15

Dingley Dell farm pork loin, Bramley apple sauce 16

Dorset lamb shoulder, mint sauce 15

Root vegetable, mixed nut & seed loaf, olive oil roast potatoes, vegetable gravy (v) 13

STARTERS

 Beef dripping roast potatoes 3

Triple cooked chips/skinny fries 3

Double egg yolk Yorkshire pudding & gravy 2.5

Pickled red cabbage 3.5

Rocket & pomegranate salad 4

Cauliflower cheese 3.5

Minted baby Norfolk potatoes 3.5

THE SPREAD EAGLE

Apple, rhubarb & hazelnut crumble, warm custard 5.5

Double chocolate brownie, pistachio ice cream 6.5

Sticky toffee pudding, salted caramel ice cream 6.5

Strawberry & elderflower parfait, red berry syrup,

homemade shortbread 5.5

British Isles cheese board, seeded crackers,

quince chutney 8/14

SIDES

 Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.