

## Olives & feta 3.50

Jerusalem artichoke mousse, beetroot & roasted yellow Datterino 7.00

Burrata, roasted butternut squash, Spello lentils, pumpkin seeds & fig leaf oil 7.50

Ham hock, borerrane onions, pickled carrot & pomegranate molasses 7.50

Cornish crab, red meat radish, kohlrabi, squid ink aioli & Cornish little leaves 9.00

Rabbit terrine, kohlrabi remoulade, black mustard & brown shrimp dressing 8.00

Seared sesame tuna, avocado Fattoush salad & sumac dressing 8.50/13.50

Sea bass fillet, cauliflower puree, girolles, crispy chicken skin & chicken jus 17.00

All our Sunday Roasts are served with a Yorkshire pudding, roast potatoes, seasonal greens, carrot puree, honey roasted swede & red wine gravy

Goat cheese, spinach & butternut squash pastry 14.00
Crispy pork belly & Bramley apple sauce 16.00
Garlic & lemon chicken breast 16.50
Slow roasted lamb shoulder & fresh mint sauce 18.00
21 day aged rump of beef with horseradish sauce 18.00

Roast potatoes 3.00

Summer greens 3.50

A discretionary service charge of 12.5% will be added to your bill All dishes are made in an environment in which nuts are used