

small plates

ezme burrata gf*	9
burrata, ezme antipasti & toasted pine nuts	
truffle arancini ve/gf	7.5
porcini mushroom & black truffle arancini, blush pesto, crispy basil & plant grana padano	
'nduja meatballs	8
'nduja meatballs, confit tomato ragu & rosemary focaccia	
cornfed chicken yakitori gf	8
charred peanut & miso glazed chicken skewers served with ginger soy	

snacks

rosemary focaccia ve	4
freshly baked focaccia, aged balsamic & extra virgin olive oil	
crispy corn ve/gf	3
sweetcorn seasoned with rock salt & chilli	
jerba olives ve/gf	4
harissa chalkidiki & purple volos olives	

sides

baked cauliflower cheese	5
cauliflower, cheddar cheese sauce & thyme crumb	
rosemary roast potatoes	4.5
golden maris piper potatoes glazed in rosemary & garlic oil	
pot of pigs	6
pigs in blankets and sausage & sage stuffing	
avocado salad ve/gf*	5
avocado, gem lettuce, salted cucumber, cherry tomato, herbs, beets & lemon dressing	
skinny chips ve/gf	4
skin on, salted potato fries	
halloumi fries v/gf	6.5
fried cypriot halloumi, honey & pomegranate, served with garlic yoghurt	

**dear
grace**
COCKTAILS &
SMALL PLATES

12pm - 8pm

sunday roast

the roast

cornfed norfolk chicken	18
dry-aged beef rump	21
cumbrian pork belly	19
nut roast ve	17

served with yorkshire puddings, braised red cabbage, rosemary roast potatoes, glazed vegetables & complimentary sauces

choose from red wine gravy, horseradish, bramley apple sauce and english mustard

drinks

pair your roast with one of our favourite tipples

negroni	10
tanqueray gin, campari & belsazar red	
bloody mary	10
ketel one vodka, sherry, house spice mix, lemon & tomato juice	
house pick	175ml 7.8 / bottle 29
vinho regional lisboa tinto, evaristo, portugal	

11am - 4pm

bottomless drinks

add bottomless drinks to any main meal for £30

choose from 2 hours of bottomless prosecco, bloody mary's, mimosas, pergola punch or aperol spritz

brunch

benedict	12
poached eggs, smoked wiltshire ham, english muffin & hollandaise	
royal ve/gf*	13
poached eggs, smoked scottish salmon, english muffin & hollandaise	
florentine v	12
poached eggs, baby spinach, porcini mushroom, english muffin & hollandaise	
avo toast ve/gf*	9.5
smashed avocado on grilled sourdough with chilli & lemon + smoked british bacon £3 + poached free-range eggs £2.5 + smoked scottish salmon £4.5	
shakshuka v/gf*	12.5
spiced confit tomato pan, soft baked free-range eggs, labneh, dukkha, chilli & coriander served with grilled focaccia	

grill

served with skin on fries + sweet potato fries 50p + halloumi fries £1.50	
plant burger ve/gf*	15
plant patty, grilled mozzarella, blackened chilli pesto, basil mayo, & crispy balsamic onions, served in a brioche style bun	
bearnaise burger gf*	15
6oz smashed beef patty, west country cheddar, tomato chutney, peppercorn brisket, bearnaise sauce, crispy onions & pickles + smoked bacon £2	

dessert

cheesecake v	7
creamy cheesecake, biscoff base, pecan jam & salted caramel	
brownie sundae ve/gf	7
gooey brownie, vanilla bean ice cream, chocolate sauce, black forest jam & praline	
passionfruit mess v/gf	7
crispy meringue, vanilla bean cream, fresh passionfruit, raspberries & berry coulis	
banoffee pot v	7
layered cocoa banana, vanilla chantilly, ginger biscuit & toffee sauce pudding pot	
sorbet scoop ve/gf	2.5
lemon, orange, blackcurrant, mango, raspberry	

sunday

v = vegetarian
v* = vegetarian option available
ve = vegan

ve* = vegan option available
gf = gluten free
gf* = gluten free option available

please always inform your server of any allergies or intolerances before placing your order. not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.