



Sunday Menu

For the table & to share

Marinated Nocellara olives (pb + gif)	5
Sourdough bread , cold pressed rapeseed oil & balsamic vinegar (pb)	4
Glazed Cumberland sausage roll , nigella & sesame seeds	4
Cumberland Scotch egg , piccalilli	6
Mersea Rock Oysters , mignonette, tabasco (gif)	Each 3
	Half dozen 18
	Dozen 36

Starters & Small Plates

Burratina , heritage tomato, balsamic pearls & green oil (v + gif)	10
Crab, crayfish, avocado, and prawn cocktail (gif)	12.5
Ham hock terrine , piccalilli, cornichons & sourdough	8.5
Avocado Salad, marinated tomato, roasted peppers & courgette , pickled shallot & sherry vinegar dressing (pb + gif)	8.5
Hummus , sumac roasted cauliflower, carrot & sesame salad, flat bread (pb)	7.5
Crispy salt & pepper squid , chilli mayonnaise (gif)	8.5
Fillet of beef carpaccio , watercress, pickled shallots, Lord of the Hundreds, wild garlic & herb aioli (gif)	13.5

Roasts

All served with garlic & rosemary roasted potatoes, lemon & parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich red wine gravy

Half a roast chicken with sage & onion stuffing	18.5
Roast 28-day aged West-country Rib of Beef	18.5
Mushroom & cashew nut Wellington (pb)*	15
Rolled pork belly with apple sauce	16.5
Aged tomahawk to share	60

Large Plates

Roasted whole sea bream , quinoa, shaved courgette, artichoke, olive & radish salad (gif)	18
Pan fried sea trout , lemon dressed cannellini, green bean & fennel salad (gif)	14.5
Grilled Beef burger , cheese, burger sauce, lettuce, tomato, pickles & chips	14
'Future Farm' vegan burger , vegan gouda, burger sauce, lettuce, tomato, pickles & chips (pb)	13.5
Bulgur wheat salad , artichoke, fennel, rocket, radish, pomegranate, spring onion & sherry vinegar dressing (pb)	10
<i>Add roasted chicken breast 7</i>	

Sides

Yorkshire pudding (v)	1
Chips (pb + gif)	4
House salad , maple & mustard dressing (pb + gif)	5

*not served with Yorkshire pudding

V (vegetarian), PB (plant based), GIF (gluten ingredients free) If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.