

Sunday Lunch

Lindisfarne oyster, shallot vinegar, lemon	5.5 Each	6 for 26
Oyster & fillet of beef tartare, Exmoor caviar		8
Pink lane sourdough, Albanian olive oil (Grown and pressed by ourselves)		4.5
Labneh, confit leeks, burnt leek powder		5

Starters

Roast squash soup, toasted seeds, warm sourdough	10
Beef tartare, confit egg yolk, pickled mushrooms (add Exmoor caviar £10)	24
Braised pig cheek, trahana, guanciale peperonata	15
Burrata, EVOO, balsamic, chilli salsa	15
Orkney scallop, roasted cauliflower, kohlrabi, apple, shiso	24
Whitby lobster, potato terrine, oyster mayonnaise, pickled wild garlic	28
Italian black figs, prosciutto, gorgonzola	16
Beetroot carpaccio, goat curd, Albanian olive oil	12
Salt aged beef carpaccio, pecorino, rocket, balsamic invecchiato	21
Oxtail arancini, horseradish cream, pecorino	11

Mains

Roasted R&J signature salt aged Black Angus sirloin of beef	28
Mediterranean spiced braised lamb shoulder, herb infused gravy	27
Roasted Pork loin, crackling, sage gravy, apple sauce	25
Roasted corn fed chicken, thyme jus, stuffing	26
Cauliflower steak, thyme jus, roasted vegetables	24

All roasts are served with roasted vegetables & Yorkshire pudding

Wild halibut, Shetland mussels, sea veg, pickled cucumber, roe	39
Octopus, mugolio, romesco, roasted peppers	28
Pappardelle, foraged mushrooms, Alba truffle	28
Line caught wild bass, bitter leafs, orange salad	36
Mediterranean style monkfish, olive oil mash, cime di rapa, spinach	41

Sides

Cauliflower cheese	7
Tenderstem broccoli, Romesco, chilli	8
Mediterranean spiced grilled hispi	7

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions.

A discretionary service charge of 12.5% will be added to your bill, service charge is shared out equally between our team members