

SAMPLE SUNDAY MENU...

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SERVED 12 - 3 pm
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Classic prawn cocktail, Marie Rose, baby gem, croute 12

Roast courgette & burrata salad, toasted almonds 12

Ham hock terrine, pickled blackcurrants, plum puree 12

Crevettes, confit garlic, spring onion, chilli butter 14

Baked Cornish brie, seasonal chutney, brioche 14

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28-day aged sirloin, brisket croquette, Yorkshire pudding, parsnip puree, 26

Slow cooked pork belly, roast apple, cider sauce 24

Fillet of hake, crushed potatoes, Champagne beurre blanc 26

Homemade nut roast, onion soubise 22

Served with roast potatoes, brassicas, cauliflower gratin, spruce honey carrots & sesame

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Malva pudding, crème anglaise 8.5

Treacle tart, Dorset clotted cream 9

Apple & blackberry crumble, crème Anglaise, burnt white chocolate, toasted seeds 9

Duo of English cheese, preserved green figs, lavosh crackers 11

Affogato..Espresso, Baboo coffee gelato, cantucci 7.5

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Please inform a member of the team of any intolerances / allergies
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A 10% service charge will be added to your bill. Thank You!!