



SUNDAY LUNCH

Homemade Bread and Flavoured Butter £2.50 pp

-STARTERS-

Butternut Squash Soup, Pumpkin Seeds, Croutons (v) £10

Mackerel, Cured & Torched, Pickled cucumber & Horseradish £12

Smokin Brothers Smoked Salmon, Avocado, Caviar, Capers & Dill £12

Burrata, Isle of Wight Tomatoes, Pickled Shallot, White Balsamic, Basil Oil, Gremolata (v) £12

Smoked Ham Hock, Pineapple, Salt Pig Smoked Pork Fat Brioche £11

-SUNDAY MAINS-

Roasts Served with Rosemary & Garlic Roasties, Cauliflower Cheese, Seasonal Greens,
Roasted Carrot, Yorkshire Pudding & Red Wine Gravy

Roasts:

Beef Rump £26

Chicken Breast £25

Pork Belly £25

Bream

Pan Fried Fillet, Caramelised Cauliflower Risotto, Hazelnut, Celeriac £25

Risotto

Caramelised Cauliflower, Hazelnut, Celeriac, Gremolata (v)(vg) £22

-SIDES-

£5

Cauliflower Cheese / Roast Potatoes / Seasonal Vegetables

-PUDDINGS-

Chocolate Brownie, Vanilla Ice Cream £10

Sticky Toffee Pudding & Salted Caramel Sauce £10

Pear Puff Pastry Tart, Toffee Apple, Granola, Vanilla Ice Cream (v)(vg) £11

Victoria Plum Mousse, Blackberry, Poached Plum £11

Cotswold & British Cheeses, Crackers, House Chutney £14

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff.

A 12.5% service charge is applied as standard to all bills.