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# SATURDAY LUNCH

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2 courses for £23   3 courses for £29

## Crab and Sweetcorn

Dressed White Crab Meat, Sweetcorn Velouté, Sweetcorn Fritter, Dill Oil

## Heritage Tomato (v)

Balsamic Pearls, Basil, Sour Dough Croutons, Mozzarella, Chilled Tomato Consommé

## Sea trout

Citrus Cured and Charred Sea Trout, Fennel, Pickled Cucumber, Trout Roe

## Guinea Fowl

Confit Guinea Fowl Terrine, Pickled Vegetables, Caramelised Celeriac Puree, Remoulade

## Goats Cheese and Beetroot (v)

Whipped Goats Cheese, Poached Red Beetroot, Pickled Golden Beetroot, Maple Glazed Pecan Nut, Frisee

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## Venison

Roast Loin, Braised Leg Ragu, Potato Terrine, Blackberry, Ruby Beetroot, Crispy Kale

## Cauliflower Cheese (v)

Brown Butter Roast Cauliflower, Smoked Cheddar Cheese Sauce, Raisin, Hay Baked Celeriac

## Pea and Broad Bean (v)

Pea and Broad Bean Risotto, Goats Cheese, Citronette Dressed Fennel

## Market Fish of the Day

Crushed New Potato, Samphire, Potted Shrimp Butter

## Rib Eye (£5 supplement)

*8oz, 28 Day Aged Hereford Beef*

Honey Glazed Confit Garlic, Purity Ale Braised Carrot, Wholegrain Mustard Jus, Watercress

*Served with either: Truffle Parmesan Fries or Creamed Potato*

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## Blackberry (v)

Cheesecake, Blackberry Jelly, Blackberries, Pistachio Sponge, Blackberry Sorbet

## Apple Bakewell (v)

Warm Bakewell Tart, Caramelised Apple Compote, Burnt Apple Sorbet, Shortbread Crumb

## Chocolate Orange (v)

Milk Chocolate Mousse, Poached Orange, Orange & Poppy Seed Sponge, Popcorn Ice-Cream

## English Cheese Selection

Served with Crackers, Fig Puree, Chutney

*Rachel (v) (gm) (u)*

*Semi Hard Washed Rind Goats Cheese, Sweet & Slightly Nutty In Flavour*

*Oxford blue (v) (p) (cm)*

*Full Fat Semi Soft Blue Cheese With A Good Mellow Depth Of Flavour*

*Wescombe cheddar (u) (cm)*

*A Truly Artisan Cheddar, Cloth Wrapped With A Strong Savoury Flavour, Can Sometimes Contain Light Blue Veining*

(v) = Vegetarian (u) = Unpasteurised (p) = Pasteurised (gm) = Goats milk (cm) = Cow's milk

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 10% service charge is applied as standard to all bills.

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# SUNDAY LUNCH

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2 courses for £20   3 courses for £24

## Crab and Sweetcorn

Dressed White Crab Meat, Sweetcorn Velouté, Sweetcorn Fritter, Dill Oil

## Heritage Tomato (v)

Balsamic Pearls, Basil, Sour Dough Croutons, Mozzarella, Chilled Tomato Consommé

## Guinea Fowl

Confit Guinea Fowl Terrine, Pickled Vegetables, Caramelised Celeriac Puree, Remoulade

## Goats Cheese and Beetroot (v)

Whipped Goats Cheese, Poached Red Beetroot, Pickled Golden Beetroot, Maple Glazed Pecan Nut, Frisee

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## Beef

Roast Rump Of Beef, Roast Potatoes, Ale Braised Carrot, Yorkshire Pudding, Mixed Veg

## Chicken

Breast Roasted On The Crown, Braised Leg Croquette, Truffled Cauliflower Cheese, Roast Potatoes, Mixed Veg

## Pea and Broad Bean (v)

Pea and Broad Bean Risotto, Goats Cheese, Citronette Dressed Fennel

## Market Fish of the Day

Crushed New Potato, Samphire, Potted Shrimp Butter

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## Blackberry (v)

Cheesecake, Blackberry Jelly, Blackberries, Pistachio Sponge, Blackberry Sorbet

## Apple Bakewell (v)

Warm Bakewell Tart, Caramelised Apple Compote, Burnt Apple Sorbet, Shortbread Crumb

## Chocolate Orange (v)

Milk Chocolate Mousse, Poached Orange, Orange & Poppy Seed Sponge, Popcorn Ice-Cream

## English Cheese Selection (£2.50 supplement)

Served with Crackers, Fig Puree, Chutney

### *Rachel (v) (gm) (u)*

*Semi Hard Washed Rind Goats Cheese, Sweet & Slightly Nutty In Flavour*

### *Oxford blue (v) (p) (cm)*

*Full Fat Semi Soft Blue Cheese With A Good Mellow Depth Of Flavour*

### *Wescombe cheddar (u) (cm)*

*A Truly Artisan Cheddar, Cloth Wrapped With A Strong Savoury Flavour, Can Sometimes Contain Light Blue Veining*

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