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# SATURDAY LUNCH

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2 Courses £27 and 3 courses £32

## Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

## Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

## Ham Hock

Terrine Of Braised Ham Hock, Piccalilli, Apple and Cider Chutney, Brioche

## Celeriac (v)

Pressing, Truffle Oil, Hazelnut, Celeriac Remoulade, Pickled Shemiji Mushroom

## Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

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## Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Wild Mushroom, Hazelnut

## Pea (v)(vg)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

## Market Fish

Pan Fried Fillet, Mussel And Caviar Risotto, Pickled Kohlrabi

## Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Veloute, Dressed Fennel

## Ribeye (£5 supplement)

8oz, 28 Day Aged Hereford Beef

Peppercorn Butter, Triple Cooked Chips, Rocket and Parmesan Salad

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## Strawberry (v)(vg)

Whipped Citrus Cheesecake, Poached Strawberries, Shortbread Crumb, Strawberry Sorbet, Meringue

## Chocolate (v)

Dark Chocolate Tart, Peanut Butter Cremeux, Banana, Yoghurt Sorbet

## Rhubarb and Custard (v)(vg)

Poached Rhubarb, Baked Egg Custard, Caramelised Puff Pastry, Rhubarb Sorbet

## Cheese (£2 supplement)

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

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## SIDES £4 each

Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v) (vg)

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v) (vg)

Mixed Green Veg, Herb Butter (v) (vg)

## HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50 English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

(v) vegetarian, (vg) vegan, (vg alternative) dish has been 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 10% service charge is applied as standard to all bills.

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# SUNDAY LUNCH

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2 Courses £27 and 3 courses £32

Pete's Cocktail Recommendation:

The O/S Bloody Mary £9.50

Vodka, tomato juice, tabasco, bitters, Worcestershire sauce, red wine, lemon juice  
*(please let us know how spicy you would like it)*

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## Mackerel

Cured And Charred Fillet, Cucumber, Buttermilk and Horseradish

## Porchetta

Slow Roast Pork Belly, Burnt Apple, Parsnip Crisps

## Ham Hock

Terrine Of Braised Ham Hock, Piccalilli, Apple and Cider Chutney, Brioche

## Celeriac (v)

Pressing, Truffle Oil, Hazelnut, Celeriac Remoulade, Pickled Shemiji Mushroom

## Gazpacho (v)(vg)

Tomato Gazpacho, Sun Dried Tomato, Radish, Apple and Celery

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## Sunday Roast

Served With Roast Potatoes, Baked Root Vegetable Puree, Mixed Green Vegetables,  
Creamed Leeks, Red Wine Gravy

*(Ask Server For The Weekly Seasonal Choices)*

## Chicken

Cornfed Chicken Breast, Ale Braised Carrot, Fondant Potato, Wild Mushroom, Hazelnut

## Pea (v)(vg)

Risotto, Rachel Goats Cheese, Baby Leeks, Asparagus, Spinach

## Market Fish

Pan Fried Fillet, Mussel And Caviar Risotto, Pickled Kohlrabi

## Plaice

Crispy Breaded Plaice, Braised Fennel, Crushed New Potato, Pea and Basil Veloute, Dressed Fennel

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## Strawberry (v)(vg)

Whipped Citrus Cheesecake, Poached Strawberries, Shortbread Crumb, Strawberry Sorbet, Meringue

## Chocolate (v)

Dark Chocolate Tart, Peanut Butter Cremeux, Banana, Yoghurt Sorbet

## Rhubarb and Custard (v)(vg)

Poached Rhubarb, Baked Egg Custard, Caramelised Puff Pastry, Rhubarb Sorbet

## Cheese (£2 supplement)

Selection Of 3 English Cheeses, Celery and Apple, Honey Glazed Fig, Red Onion Marmalade, Crackers

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Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)

Heritage Tomato and Mozzarella Salad, Aged Balsamic (v) (vg)

Potato Salad, Greek Yoghurt and Chive Dressing, Pomegranate (v)

Baked Courgettes, Blue Cheese, Mustard Dressing (v) (vg)

Mixed Green Veg, Herb Butter (v) (vg)

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