

Example Sunday Menu

Starters

Soup of the Day GF* VG

Focaccia, Olive Oil 8

Citrus Cured Sea Trout GF*

Crème Fraîche, Pickled Celery 9

Caprese Salad DF GF

Black Olive, Parmesan 8

Chicken Liver Parfait GF*

Red Onion Chutney, Chicken Fat
Brioche, Poultry Jelly 9.5

Venison Croquette DF

Mornay Sauce, Basil 8

Mains

All Mains Are Accompanied By Carrot + Swede, Red Cabbage, Broccoli + Cauliflower Cheese

Roasted Pheasant Breast

Honey Glazed Carrots, Herb Roasted Potatoes,
Chef's Gravy 22

Pan Roasted Trout GF DF*

Chive Beurre Blanc, Braised Hispi Cabbage 22

Dauphinoise Pie V

Cheddar Cheese, Leek Fondue, Garlic Cream,
Parsley Oil 20

Beef Ribeye

Roasted Carrot, Herb Roasted Potatoes,
Yorkshire Pudding, Chef's Gravy 27

Pork Loin

Roasted Carrot, Herb Roasted Potatoes,
Chef's Gravy 23

Roasted Chicken

Stuffing, Honey Glazed Carrot, Herb
Roasted Potatoes, Chef's Gravy 24

+ Extra Yorkshire Pudding 1.5 + Extra Gravy 1

Desserts

Sticky Toffee Pudding

Honey Comb, Butterscotch,
Vanilla Ice Cream 8

33% Milk Chocolate Crèmeux GF

Blood Orange, Yogurt + Olive Oil 9

Lemon Tart

Crème Fraîche 8

Ice Cream + Sorbet Selection VG*

£2 per scoop

Harvey + Brockless Cheeseboard GF*

Compressed Celery,
Quince, Crackers 14

Please Declare Any Allergies + Intolerances Upon Ordering. A Discretionary 10% Service Charge Will Be Added To Your Bill.

GF Gluten Free GF* Gluten Free Alternative DF Dairy Free DF* Dairy Free Alternative VG Vegan V Vegetarian