# SUNDAY MENU

*Autumn and winter bring a wealth of wonderful ingredients to the kitchen. Our menu celebrates the best of the season, from comforting favourites to fresh, vibrant dishes, using quality ingredients from British farmers, growers, fishermen and artisan producers.*

## SMALL PLATES & SHARING

**Nocellara Olives** *stone in* VE *4.5*

**Artisan Sourdough** slow-roasted garlic & sorrel butter V *VE *6*

**Spiced Pumpkin Soup** crispy sage, roasted chestnuts, sourdough V *7.5*

**Bang-Bang Cauliflower** sriracha and sesame mayonnaise, coriander shoots VE *7*

**Chicken Liver Parfait** toasted brioche, spiced apple chutney *9*

**Burrata** roasted heritage pumpkin, brown butter, pumpkin seeds, hazelnuts, crispy sage V *11*

**Ham Hock, Caramelised Onion & Ogleshield Cheese Croquettes** black garlic aioli *8.5*

**Corn Ribs** kimchi salt, gochujang VE *6*

**Prawn Cocktail** Aleppo chilli, Marie Rose, baby gem, cucumber, toasted brown bread *12.5*

**Hand-Dived Scallops** Champagne beurre blanc, trout caviar, sea herbs *12.5*

**Cumberland Black Pudding Scotch Egg** pickled walnut ketchup *9.5*

**Winter Garden Sharing Board** beetroot hummus, vegetable crudité, garlic & za'atar flatbread VE *22*

**Baked Camembert** honey and rosemary, crispy shallots, smoked potato sourdough, vegetable crudité V *23*

**Charcuterie Board** salami, coppa, prosciutto, olives, cornichons, figs, seeded crispbreads, sourdough croutons, quince jelly *23*

## SUNDAY ROASTS

*all roasts served with rosemary roasted potatoes, Yorkshire pudding, maple roasted roots, autumn greens, gravy*

**Sirloin of British Beef** homemade horseradish cream *29.95*

**Porchetta** roasted apple sauce *23.5*

**Roast Half Spatchcock Chicken** confit garlic and herb butter *24.5*

**Mushroom Wellington** roast potatoes, seasonal vegetables, plant-based gravy VE *21*

**Rosemary Roast Leg of West Country Lamb** salsa verde *25*

EXTRA YORKSHIRE PUDDING AND GRAVY 1 | ROSEMARY ROASTED POTATOES AND GRAVY 1 | CAULIFLOWER CHEESE, MORNAY SAUCE V 7.5 | PIGS IN BLANKETS 6

## MAINS

**British Beef Burger** Ogleshield cheese, pickles, oakleaf, ketchup, mayonnaise, bun, skin-on-fries *20.5*
ADD SMOKED STREAKY BACON 2.5 | EXTRA PATTY 5

**Steak Frites** triple peppercorn sauce, skin-on-fries *27.5*

**Buttermilk Chicken Burger** smoked Applewood cheese, house ranch dressing, English streaky bacon, confit tomato, skin-on-fries *21.5*

**Chalk Stream Trout** Champagne beurre blanc, crushed celeriac, samphire *25.5*

**Harissa Roasted Cauliflower** pumpkin, Puy lentils, cavolo nero, tahini, pomegranate, dukkah, herb salad VE *17*

**Cyder-Battered Fish** triple-cooked chips, mushy peas, tartare sauce, lemon *21*

**Plant-Based Burger** vegan cheese, pickles, lettuce, ketchup, mayonnaise, bun, skin-on-fries VE *20.5*

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian.
An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have before ordering.
Dish ingredients may vary. An allergen matrix is available on request

## SIDES

**Caesar Salad** charred croutons, Parmesan *5* ADD ANCHOVIES 2 | CHICKEN 4.5

**Braised Red Cabbage** bay leaf, cabernet vinegar, cranberries VE *5.95*

**Skin-On-Fries** rosemary and thyme sea salt *VE *5* ADD PARMESAN AND TRUFFLE 2

**Triple-cooked Chips** rosemary and thyme sea salt *5* ADD PARMESAN AND TRUFFLE 2

**Clotted Cream Mash** caramelised onion and chives V *6.5*

**House Recipe Sauces**

TRIPLE PEPPERCORN SAUCE 2.5 | RED WINE & MADEIRA JUS 2.5 | HP SAUCE GRAVY 2.5 | BÉARNAISE SAUCE V 3.5 | SLOW-ROASTED GARLIC AND SORREL BUTTER V 2.5

## FIXED PRICE MENU

*Two Courses 24.95 / Three Courses 29.95*

AVAILABLE MONDAY - THURSDAY FROM 12PM - 5PM

## TRADITIONAL AFTERNOON TEA *32.95pp*

*Includes bottomless tea and cafetière coffee / Upgrade to Champagne afternoon tea for 37.95pp*

AVAILABLE MONDAY - SATURDAY FROM 12PM - 5PM

ASK THE TEAM TO VIEW THE MENU

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