

DAILY SPECIALS

MONDAY

Rare breed mixed grill,  
peppercorn sauce  
28.95

TUESDAY

Mixed grilled fish,  
king prawn, garlic butter  
26.50

WEDNESDAY

Roast rib of Welsh Black beef,  
Yorkshire pudding and rosemary roasties  
36.50

THURSDAY

Roast suckling pig,  
mashed potato and  
Bramley apple sauce  
32.50

FRIDAY

Roast Pilsner battered fish and chips,  
mushy peas, pickled onion  
23.50

SATURDAY

Fillet of beef Wellington,  
rosemary roasties  
34.50

SUNDAY

Three course set menu  
37.50

STARTERS

Rock oysters,  
Scrubby Oak apple vinegar and shallots  
6 Carlingford 18.50 / 12 Carlingford 36.00

6 Jersey 17.50 / 12 Jersey 33.00

Tender stem broccoli, friggiteli peppers, Romesco **V**  
6.25

Chilled pea, apple and mint soup **V**  
6.50

Chilled pea, Native lobster and mint soup  
8.50

Tomato orange, basil and red onion salad **V**  
6.50

Charcoal Cheddar soufflé,  
Ox heart tomatoes, grelot onions **V**  
9.50

Chorizo Scotch egg with piccalilli  
8.75

Razor clams, squid, aioli, Datterini tomatoes  
12.00

Seared scallops, sweetcorn puree, Bloody Mary relish  
15.25

Baby mozzarella, watermelon,  
heritage tomato, lovage pesto **V**  
10.25

Roasted king prawns, garlic butter  
15.25

Oxsprings air-dried ham,  
roasted peaches, feta  
12.00

FOR TWO

British cured meat selection,  
olives, bread sticks, celeriac remoulade  
(Lamb and lemon merguez, Cornish lamb salami,  
Trealy Farm Coppa, Islington saucisson, cattle bresaola)  
22.50

MAIN COURSES

English garden salad **V**  
16.50

Chicken 7.00   Avocado 4.50

Gnocchi, artichoke, courgette, olives and fennel **V**  
16.25

Lemon ricotta and spinach tortellini,  
summer truffle and Pecorino **V**  
19.25

Fillets of plaice, mussels, clams, sea vegetables  
24.50

New season lamb rump, peas, broad beans, girolles, thyme  
27.00

Pork belly, mashed potato and Bramley apple sauce  
24.75

FROM THE GRILL

Sea bass, braised fennel and olives  
25.50

35-Day dry aged rib-eye steak (300g) and chips  
38.75

6oz chimichurri flat iron steak,  
courgette salad and skinny fries  
23.50

goz fillet steak, peppercorn sauce and skinny fries  
42.50

FOR TWO

Roasted East Anglian chateaubriand,  
rosemary roasties, Yorkshire pudding,  
horseradish cream and red wine gravy  
75.00

BURGERS

"Roast" Burger

*48-Day dry aged sirloin of beef, ale Cheddar,  
pickled red cabbage, carrot chutney,  
rosemary potato bun, horseradish cream, chips*  
28.00

Prime rib cheeseburger, chips and truffle mayonnaise  
19.00

Ultimate beetroot veggie burger,  
*avocado, carrot chutney and pickled walnut mayonnaise* **V**  
19.00

FULL AND PROPER  
ROAST BEEF

48-Day dry aged roast beef,  
Yorkshire pudding,  
rosemary roasties and horseradish cream  
35.00

SIDE DISHES

Mixed market greens  
5.25

Grilled field mushrooms garlic  
parsley butter  
4.75

Buttered Jersey Royals  
5.25

Rosemary roasties  
4.50

Mashed potato  
4.00

Basket of chips  
3.75

Courgette, Parmesan, rocket  
4.80

Marinated ox heart   tomato salad  
6.25

SAUCES

Bearnaise / Chimichurri  
Red wine / Bone marrow and shallots /  
Peppercorn  
2.50