

## SAMPLE

### Sunday lunch

**Fancy a Bloody Mary?** - £10

**Rhubarb bellini** - £7.5

#### **Snacks**

Almonds (ve) - £5

Olives (ve) - £5

House bread, black garlic & Olive Oil (ve) - £5

Fennel salami, kohlrabi remoulade - £10

#### **Starters**

Spiced brown crab on toast - £12

Curried parsnip soup, spiced cashews, house bread - £7

Black truffle risotto, Old Winchester- £14

Smoked trout, watercress, beetroot & horseradish crème fraiche - £12.5

#### **Roasts & Mains**

Roast Beef Rump, Yorkshire pudding, B&H - £24

Confit chicken leg, salsa verde - £22

Roast Jerusalem artichoke & Delicia squash, vegan gravy (ve)- £17

Pollock, wild garlic & oyster sauce, roscoff onion - £17.5

All roasts served with roast potatoes, gravy, greens and carrots

#### **Sides - £5**

Beef dripping roasties

Greens (ve)

#### **Desserts**

Apple & rhubarb crumble, double cream - £8.5

Miso triple chocolate brownie & crème fraiche - £8.5

Vegan chocolate mousse, nut granola (ve) - £7

#### **Cheese**

Baron Bigod, Burts Blue, Witheredge £4ea or all for £10 served with chutney and biscuits

#### **Belu Water**

We serve pure filtered water from Belu for two reasons:

- 1) We want a less wasteful world.
- 2) 50% from each sale goes to support Belu, whose profits go to WaterAid.

Together, we can change the way the world sees water.

Still/sparkling bottle with **free refills** - £2

Please notify your waiter of any allergies and dietary requirements

A 12.5% discretionary service charge will be added to your bill

