



## SAMPLE SUNDAY LUNCH

### NIBBLES

Marcona Almonds £4  
Mammoth Gordal Olives £4.5  
'Otis & Belle' Sourdough, Farmhouse Butter £5  
Sweet Potato Hummus, Tamarind Chutney, Crispy Tortilla £7  
Cajun Crispy Whitebait, Bloody Mary Mayo £8  
Salt & Apple Cider Vinegar Pork Scratchings £4

### STARTERS

Curried Carrot Soup, Focaccia, Chipotle & Honey Butter £9  
Smoked Mackerel Rillettes, Horseradish, Toasted Sourdough, Pickled Beetroot £12  
Longhorn Beef Carpaccio, Parsley Mayo, Egg Yolk, Wild Rocket, Caper Berry, Sourdough Crostini £14.5  
Curried Pigeon Breast, Raita, Tamarind Chutney, Cucumber £12  
Tempura Softshell Crab, Asian Slaw, Siracha Mayo, Sesame, Coriander, Chilli £12  
Pan Roasted Broccoli, Feta, Garlic & Butterbean, Chimichurri, Parsnip Crisp £9

### ROAST

Roast Longhorn Beef Rump & Braised Shin, Creamed Horseradish £24  
Roast Paddock Farm Roasted Pork Loin & Slow Cooked Pork Belly, Crackling, Apple Sauce £20  
Roast Cotswold Chicken, Sage, Onion & Pork Stuffing £20  
Roasted Beetroot, Caramelised Onion & Feta Cheese Tarte Tatin £19

Served With Crispy Roast Potatoes, Roasted Red Onion, Carrot & Parsnip,  
Savoy Cabbage, Cauliflower Cheese, Yorkshire Pudding & Gravy

### CLASSICS

Fish & Chips, Crushed Peas, Tartare Sauce £19  
Classic Chicken Caesar Salad, Croutons, Bacon Lardons, Parmesan, Anchovies £10/£19  
Ploughman's Board – Honey Roast Ham, Keen's Cheddar, Tomato Chutney, Sausage Roll, Sourdough, Pickles £18

### SIDES £5

House Fries  
Rainbow Slaw, Chilli, Coriander & Lime  
Garden Leaves, Lemon Vinaigrette  
Chilli & Ginger Spring Greens

Please let us know if you have any dietary requirements.  
An optional 12.5% service charge will be added to your bill.