

BLOODY MARY
Sapling vodka, tomato juice,
house spice mix
10.5

MIMOSA
Prosecco,
orange juice
11

BRUNCH MARTINI
Sapling gin, orange liqueur,
marmalade, lemon
12.5

TO START

Baked sourdough, whipped butter, sea salt v	6
Ham hock sausage roll, house piccalilli	9
St Ives monkfish scampi, curry tartare	12
Gin cured Chalk Stream trout, pickled cucumber, avocado, fennel	12
Heritage beetroot carpaccio, goats cheese, burnt orange, candied walnuts v	10
British burrata, girolles, Wiltshire truffle, toast v	14

SUNDAY ROAST FROM 12PM

Herb-fed East Anglian chicken breast	24
Grass-fed Dexter beef fillet	29
Mushroom & beetroot Wellington, portobello jus v*	19

SHARING ROAST FOR 2

12 hour roast pork belly, Suffolk chorizo mac & cheese, apricot & herb stuffing, apple cider jus	65
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All served with heritage carrots, buttered cabbage, roast potatoes, yorkshire pudding & gravy

UNLIMITED ROAST POTATOES WITH ALL SUNDAY ROASTS

MAINS

Beer battered Cornish hake, triple cooked chips, crushed peas, house tartare	20
Roast Ironbark pumpkin risotto, trompette mushrooms, Winchester cheese v*	18
32 day dry-aged beef burger, smoked cheddar, bacon, truffle aioli, skin on fries	21
Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter	24
Dexter sirloin [or] ribeye, portobello mushroom, skin on fries	32 / 35

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

SIDES

Skin on fries pb	6
Roast potatoes v	6
Creamed spinach, smoked cheddar, sourdough crumb v	6
Tenderstem broccoli, chilli & almonds pb	6
Suffolk chorizo mac & cheese	8

FREE FLOW
PROSECCO
OR MIMOSA
FOR 90 MINS
£24PP.
TAKEN BY THE
WHOLE TABLE

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orange juice

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BRUNCH MARTINI

Sapling gin, orange liqueur,
marmalade, lemon

12.5

TO START

Baked sourdough, whipped butter, sea salt v6

Ham hock sausage roll, house piccalilli9

St Ives monkfish scampi, curry tartare12

Gin cured Chalk Stream trout, pickled cucumber, avocado, fennel12

Heritage beetroot carpaccio, goats cheese, burnt orange, candied walnuts v10

British burrata, girolles, Wiltshire truffle, toast v14

SUNDAY ROAST FROM 12PM

Herb-fed East Anglian chicken breast24

Grass-fed Dexter beef fillet29

Mushroom & beetroot Wellington, portobello jus v*19

SHARING ROAST FOR 2

Salt Marsh lamb,
lamb & mint croquettes, mint sauce65

All served with heritage carrots, buttered cabbage, roast potatoes, yorkshire pudding & gravy

UNLIMITED ROAST POTATOES WITH ALL SUNDAY ROASTS

MAINS

Beer battered Cornish hake, triple cooked chips, crushed peas, house tartare20

Roast Ironbark pumpkin risotto, trompette mushrooms, Winchester cheese v*18

32 day dry-aged beef burger, smoked cheddar, bacon, truffle aioli, skin on fries21

Grilled Yellowfin tuna, kohlrabi, orange & fennel, lemon butter24

Dexter sirloin [or] ribeye, portobello mushroom, skin on fries32 / 35

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

SIDES

Skin on fries pb6

Roast potatoes v6

Creamed spinach, smoked cheddar, sourdough crumb v6

Tenderstem broccoli, chilli & almonds pb6

Suffolk chorizo mac & cheese8

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Heritage beetroot carpaccio, goats cheese, burnt orange, candied walnuts v	10
British burrata, girolles, Wiltshire truffle, toast v	14

SUNDAY ROAST FROM 12PM

Herb-fed East Anglian chicken breast	24
Grass-fed Dexter beef fillet	29
Mushroom & beetroot Wellington, portobello jus v*	19

SHARING ROAST FOR 2

32 day dry-aged chateaubriand, black pudding croquettes	85
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All served with heritage carrots, buttered cabbage, roast potatoes, yorkshire pudding & gravy

UNLIMITED ROAST POTATOES WITH ALL SUNDAY ROASTS

MAINS

Beer battered Cornish hake, triple cooked chips, crushed peas, house tartare	20
Roast Ironbark pumpkin risotto, trompette mushrooms, Winchester cheese v*	18
32 day dry-aged beef burger, smoked cheddar, bacon, truffle aioli, skin on fries	21
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COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

SIDES

Skin on fries pb	6
Roast potatoes v	6
Creamed spinach, smoked cheddar, sourdough crumb v	6
Tenderstem broccoli, chilli & almonds pb	6
Suffolk chorizo mac & cheese	8

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