

## TO START

Baked sourdough, whipped butter, sea salt v	6
Ham hock sausage roll, house piccalilli	9
St Ives monkfish scampi, curry tartare	12
Suffolk charcuterie, chutney, walnut toast, house pickles	12
Cured Atlantic salmon, crushed avocado, toasted soda bread	12
Heritage beetroot carpaccio, goats cheese, burnt orange, candied walnuts v	10
British burrata, girolles, Wiltshire truffle, toast v	14

## CHARCOAL GRILL

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
Grassroots 32 day dry-aged chateaubriand 650g for two, triple cooked chips	75

COMPLIMENTARY STEAK SAUCES: PEPPERCORN / BÉARNAISE

## MAINS

Brooke farm pork schnitzel, celeriac remoulade, lemon	19
Chicken & green bean salad, artichoke, hen's egg, toasted seeds, shallot dressing *	21
Beer battered Cornish hake, triple cooked chips, crushed peas, house tartare	20
Roast Ironbark pumpkin risotto, trompette mushrooms, Winchester cheese v*	18
Roasted stone bass, herb crust, sea greens, cauliflower, lemon butter	26
Roast turkey breast, duck fat potatoes, creamed sprouts, bacon & pecan stuffing, pigs in blankets	28

## SIDES

Skin on fries v	6
Triple cooked chips, truffle aioli, Winchester v	8
Spring onion & chive mash v	6
Creamed spinach, smoked cheddar, sourdough crumb v	6
Tenderstem broccoli, chilli & almonds pb	6
Mixed leaf salad pb	5

**UNLIMITED  
ROASTIES  
WITH SUNDAY  
ROASTS!**

**PARTY OR  
EVENT?  
LET OUR  
TEAM KNOW**