

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

SUNDAY ROAST FROM 12PM

Herb-fed chicken breast, Yorkshire pudding, gravy	22
Aged Dexter beef, Yorkshire pudding, gravy	26
Mushroom & beetroot Wellington, portobello jus pb	18

Served with seasonal vegetables & roast potatoes

UNLIMITED ROAST POTATOES WITH ANY SUNDAY ROAST PER PERSON

SHARING ROAST FOR 2

12 hour roast pork belly	65
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Served with heritage carrots, buttered cabbage, duck fat roast potatoes, Suffolk chorizo mac & cheese, apricot & herb stuffing, Yorkshire pudding, apple cider jus

MAINS

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
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

SUNDAY SIDES

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

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



THE BROADCASTER

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

SUNDAY ROAST FROM 12PM

Herb-fed chicken breast, Yorkshire pudding, gravy	22
Aged Dexter beef, Yorkshire pudding, gravy	26
Mushroom & beetroot Wellington, portobello jus pb	18
<i>Served with seasonal vegetables & roast potatoes</i>	

UNLIMITED ROAST POTATOES WITH ANY SUNDAY ROAST PER PERSON

SHARING ROAST FOR 2

Salt Marsh lamb	65
<i>Served with Yorkshire pudding, heritage carrots, buttered cabbage, duck fat roast potatoes, lamb & mint croquettes, mint sauce</i>	

MAINS

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
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
<i>Complimentary steak sauces: Peppercorn / Béarnaise</i>	

SUNDAY SIDES

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

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WHOLE TABLE

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

SUNDAY ROAST FROM 12PM

Herb-fed chicken breast, Yorkshire pudding, gravy	22
Aged Dexter beef, Yorkshire pudding, gravy	26
Mushroom & beetroot Wellington, portobello jus pb	18
<i>Served with seasonal vegetables & roast potatoes</i>	

UNLIMITED ROAST POTATOES WITH ANY SUNDAY ROAST PER PERSON

SHARING ROAST FOR 2

650g dry-aged chateaubriand	85
<i>Served with Yorkshire pudding, heritage carrots, buttered cabbage, duck fat roast potatoes, black pudding croquettes & roast jus</i>	

MAINS

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
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
<i>Complimentary steak sauces: Peppercorn / Béarnaise</i>	

SUNDAY SIDES

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

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