

THIS WEEK'S MENU

Pan Roast Sardines £10

Celery, grape and stilton

Locally Shot Partridge £10

Beetroot, lentil and black pudding

Leek and Potato Soup £8

Bread and Butter

Scottish Salmon £22

Soft Herb cassoulet and purple sprouting broccoli

Breast of Chicken £19

Mushroom, parsnip and chestnut

Treacle Baked Celeriac £18

Celeriac broth, walnut and apple

Aged Rump Cap of Beef £29

Chunky chips, garlic mushrooms and peppercorn sauce

SIDES £5

Braised Kale • Chunky Chips • Minted New Potatoes

White Chocolate Mousse £8

Apple and toasted oats

Chocolate Brownie £8

Chocolate mousse and milk sorbet

Selection of Artisan Cheeses £11

Crackers, chutney and grapes

Port Taylors L.B.V. 2015, 50ml £4

Our chefs & suppliers handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Those with severe allergies should assess risk before ordering.

*Wild game may contain traces of shot

Please Note Parties of 8 and more may incur a 12.5% service charge



Sunday 22nd October

1 Course £25

2 courses £29

3 courses £32

King Scallops

Cauliflower, black pudding and pecan

Ham Hock Terrine

Piccalilli and quail egg

Pear and Parsnip Soup

Bread and butter

Add a different meat to your main £5 / 2 different meats £8

30 Day Dry Aged Roast Beef

Stuffed yorkie and Traditional Sunday Vegetables

Slow Cooked Pork Belly

Traditional Sunday vegetables

Confit Shoulder of Lamb

Traditional Sunday vegetables

Individual Whole Roast Chicken

Traditional Sunday vegetables

Pan Roast Halibut

Salsify, shellfish and chicory

Potato Gnocchi

Sweetcorn, black garlic and sprouting broccoli

Sticky Toffee Pudding

Clotted cream ice cream

Crisp Meringue

Last Summer's Berries

Selection of Artisan Cheeses (£3 supplement)
crackers, chutney and grapes

Dessert Wines **Bacalhõa Moscatel de Setubal 2018**, 50ml £4

Port Taylors L.B.V. 2017, 50ml £4

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MOTHERING SUNDAY 2022

1 Course £25

2 courses £30

3 courses £35

Breast of Wood Pigeon

Jerusalem artichoke, maitake mushroom and pecorino

Smoked Haddock Bon Bon

Heritage potato salad and cider sauce

Beetroot and Rosary Ash Goats Cheese Salad

Linseed and black olive

Dry Aged Rump of Beef

Stuffed yorkie and Traditional Sunday Vegetables

Slow Cooked Pork Belly

traditional Sunday vegetables

Confit Shoulder of Lamb

traditional Sunday vegetables

Roast Skrei Cod

Asparagus, razor clam and chorizo

Spring Pea and Mint Risotto

Black truffle and Goat's curd

Tiramisu

Sticky Toffee Pudding

Clotted cream ice cream

Selection of Artisan Cheeses

crackers, chutney and grapes

Dessert Wines **Bacalhãa Moscatel de Setubal 2018**, 50ml £3.50

Port Taylors L.B.V. 2015, 50ml £3.50

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