





SUNDAY MENU

STARTERS

Mackerel Rillettes £12.50 granny smith jelly and horseradish

Smoked Ham Hock Terrine £8.50 house piccalilli

Wild Boar Scotch Egg £8.00 mustard mayonnaise

Selection of Locally Cured Charcuterie £14.00 celeriac remoulade & crusty bread

12-Hour French Onion Soup (V)(VGO) £8.50 gruyère sourdough crouton

Burrata, Heritage Tomato Panzanella Salad (V) £13.50 wild garlic pesto

MAINS

Fine Herb Gnocchi (V) £18.00 wild mushrooms, broad beans, Berkswell cheese and wild garlic

Fregola (V) £18.00 with aubergine, courgette and confit garlic ratatouille

ROASTS

Slow Roasted Sirloin of Beef £28.00 stuffed Yorkshire pudding

Roasted Loin of Huntsham Farm Pork £26.00 roasted apple

Roast Free Range Chicken £25.00 sage & onion stuffing, pigs in blankets

all served with seasonal vegetables & roast potatoes

DESSERTS

Apple Tart Tatin for Two (V) £18.00 vanilla ice cream, crème anglaise

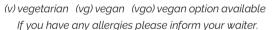
Classic Treacle Tart (V) £12.00 crème fraiche

Strawberry Jam Doughnuts (V) £9.0 crème pâtissière

Classic Crème Brûlée (v) £10.00

Burnt Basque Cheesecake (V) £11.50

Seasonal Artisan Cheese Board (V) £16.00 chutney and crackers



Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.



