



SUNDAY MENU

Marinated olives ve/gf 4 | Smoked almonds ve/gf 4 | Sourdough, Cheshire butter v 5
Hummus, tahini, toasted seeds, music bread ve 4
Crackling, espelette pepper, apple puree gf 5

Korean fried chicken, hot honey & togarashi 7
Whipped chicken liver parfait, chicken salt crisps, red onion jam gf 8
Truffle arancini, wild mushrooms, ricotta dressing v 8
Burrata, Nutbourne tomatoes, salsa verde, pangrattato v 9
Beetroot, goats curd & pickled walnut v 7/12

Grilled Kent asparagus, blood orange dressing & toasted pinenuts ve/gf 8/14
Tunworth, brioche, truffle honey v 12 pasteurised

Torched cod loin, coconut laksa broth, crispy rice noodles, chilli oil gf 18
Roast king prawns, chilli, garlic, parsley & sourdough gfa 18

ROASTS

Norfolk Black chicken, sage & onion stuffing 26
Confit pork belly, apple puree, crackling gf 26
Scottish sirloin, roast shallot, Tewkesbury mustard 26
Mixed roast for two to share 45

ROASTS SERVED WITH HONEY GLAZED CARROTS, DRIPPING POTATOES, SEASONAL GREENS,
YORKSHIRE PUDDING & RED WINE GRAVY

SIDE DISHES

Koffman fries, house seasoning ve/gf 6 | Beef dripping roast potatoes gf
Winterdale Shaw cauliflower cheese v 7 | Tenderstem broccoli, chilli oil ve/gf 7
Petit herb salad, maple & mustard vinaigrette ve/gf 5

DESSERT & CHEESE

Date pudding, toffee sauce, pecans & vanilla ice cream v 9
Manjari chocolate mousse, evo, sea salt v/gf 9
Vanilla creme brulee, shortbread biscuit v/gfa 9

Baked cheesecake, Kent strawberries, strawberry sorbet, elderflower, meringue v/gf 9
Affogato v/gfa 6 | Vanilla ice cream v/gf 6 | Mango sorbet ve/gf 6

Winterdale shaw, crackers, chutney v 9 unpasteurised