

SUNDAY ROAST MENU

TO START

- Sweetcorn & Potato Soup – *chorizo, piquillo pepper* (gf, ve on request) 10
Glazed Beetroot – *sunflower seed sauce, crispy cavolo nero* (gf, ve) 10.5
Crispy Wild Mushrooms – *ginger & miso glaze, mushroom xo, sesame* (ve, se, gf) 11
Tomato, Burrata & Basil Salad – *pickled shallots, pine nuts* (gf, v) 11.5
Salmon & Hake Fishcake – *confit garlic mayonnaise, pickled kohlrabi salad* (gf) 10.5
Chalkstream Trout Ceviche – *pickled fennel, apple, mustard creme fraiche, puffed barley* 11
Prawn Gyoza – *asian bisque, pickled cucumber, crispy shallots* 13.5
Pork Croquette – *celeriac remoulade, burnt apple ketchup* (gf) 11.5

TO FOLLOW

*All served with roast potatoes, charred hispi cabbage & mixed seeds, caraway glazed carrots,
cauliflower cheese & yorkshire pudding.
(gluten-free yorkshire pudding available.)*

- Roast Loin & Belly of Pork - *chorizo & apple jam* 30
Roast Leg of Lamb & Slow Cooked Shoulder - *mint sauce* 30
Roast Aged Ribeye & Slow Cooked Beef Rib - *horseradish cream* 32
Roast Creedy Carver Chicken & Herb Stuffing - *red currant & port jelly* 29
Cod wrapped in Charred Hispi Cabbage - *prawns, seaweed & samphire butter* (gf) 34
Veggie Roast - *glastonbrie pie, seasonal vegetables* (v) 25

SOMETHING SWEET...

- Coffee Crème Brûlée – *chocolate cremeux, tuille* (n, v) 11.5
Sticky Toffee Pudding – *candied pecans, caramel sauce, fior di latte ice cream* (v, n, gf on request) 11
Lemon Meringue Slice – *raspberry sorbet, lemon gel* 11
Fig & Pistachio Tartlet – *vanilla ice cream, orange & balsamic syrup* (v, n) 12
Dark Chocolate Cremeux – *blood orange sorbet, chocolate soil* (gf, v, ve) 11

BRITISH CHEESE

- Baron Bigod Brie, Burford, Pevensey Blue* 13
smoked seeds, carrot & apricot chutney, quince jelly, crackers