

Sunday LUNCH

TWO COURSES 35.⁰⁰
THREE COURSES 45.⁰⁰

SNACKS

BABA GHANOUSH

Charred flatbread

WOODFIRED BEETROOT

Ajo blanco, green chilli, smoked almonds

KEDGEREE ARANCINI

Smoked haddock, quail egg, curried mayonnaise

BURRATA

Peas, broad beans, mint & lemon oil

MAINS

ROAST SIRLOIN OF BEEF

Roast potatoes, seasonal vegetables, Yorkshire pudding, thyme jus

SPATCHCOCK POUSSIN

Dates, caramelised lemon, crushed truffle & parmesan potatoes

SIMON WEAVER COTSWOLD BRIE & APPLE BUTTER TART

Potato salad, asparagus, wild garlic

ROAST COD

Clam chowder, Old Spot lardons, wilted spinach

PUDDINGS

ELDERFLOWER PANNA COTTA

Oxford gooseberries, lemon & poppy seed shortbread

HYLL HONEY BAKLAVA TART

Vanilla cream, blood orange sorbet

MISO CHOCOLATE TORTE

Miso caramel, peanut brittle, vanilla ice-cream

CHEESE PLATE

Kingstone Dairy cheeses, grapes, quince, Hyll chutney biscuit

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you.
Please note that a discretionary 10% service charge will be added to your final bill.

