

TWO COURSES FOR £27 | THREE COURSES FOR £32 - SUNDAY 12-5PM

NIBBLES

BARBEOA SOURDOUGH

Chicken Butter, Crispy Skin £5

TARAMASALATA

Rye Crackers, Radishes, Fennel Pollen £4

DUCK CROQUETTES

Plum Ketchup, Burnt Orange £4

STARTERS

GOAT'S CURD

Evesham Asparagus, Summer Greens, Crackers

STONE BASS CEVICHE

Pickled Melon, Fermented Red Chilli

CALAMARI

Ginger, Chilli, Spring Onion, Lime Mayo

STICKY CREOLE RIBS

Smoky Barbecue Glaze, Apple & Kohlrabi Slaw

CHICKEN WINGS

Hot Sauce, Blue Cheese, Roasted Peanuts, Chives

KING PRAWN COCKTAIL

Seaweed & Chilli Cracker

COAL-SEARED ROSE VEAL CARPACCIO

Wax Beans, Capers, Nasturtium, Tuna Mayo

ROASTS

DRY-AGED SCOTTISH SIRLOIN

Pickled Walnut, Watercress,
Horseradish

SLOW-COOKED PORK LOIN & BELLY

Coal-Roasted Apple, Sage

CREEDY CARVER CHICKEN

Caramelised Shallots,
Roasted Bread Sauce

All Served With Roast Potatoes, Greens, Yorkshire Pudding, Gravy

MAINS

WOOD-ROASTED ARTICHOKE

Toasted Barley, Summer
Squash, Smoked Tomato

FILLET

Bone Marrow, Smoked
Béarnaise, Herb Salad
(£10 Supplement)

ST LOUIS BELLY & BUTT

Alabama Slaw,
House Pickles

ARCTIC COD

Charred Cucumber,
Grapes, Nasturtium,
Almonds

Butterleaf Salad / Chips / Broccoli / Creamed Greens / Roasted Carrots - All £4
| Mash / Devil's Cornbread £5 | Truffled Mac & Cheese £7

DESSERTS

SNICKERSPHERE

Peanuts, Salted Caramel

CHEESE

Barbecoa Condiments

STRAWBERRY ICE CREAM SUNDÆ

Champagne

BARBEOA BROWNIE

Pecan & Honeycomb Crumble,
Bourbon Ice Cream

ETON MESS

Blackcurrant, Yoghurt Ice Cream,
Crystallised Violets

CRÈME BRÛLÉE

Apricot, Chamomile, Pistachio Brittle

Prices include 20% VAT. An optional 12.5% service charge will be added to your bill. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free. Our olives contain stones.