

SUNDAY MENU

TO START

Venison Scotch Egg *with Oxford sauce* | 8.5

Autumn Salad

pear, walnut, bitter leaves, sourdough crisp & mustard vinaigrette | 14

Wild Boar, Prune & Pistachio Terrine

celeriac & apple remoulade, cornichons | 14

Hot Smoked Trout Rillettes

pickled cucumber, shallot, parsley & toasted sourdough | 16

Cornish Crab Muffin

Cape Malay mayo, apple, tarragon & spiced brown crab | 18

MAINS

Celeriac & King Oyster Mushroom Gratin

Jerusalem artichoke marmalade, pickled onion & grilled kale | 29

Pan Roasted Cornish Cod

smoked mussels, leeks, coco beans, light curry velouté, almond crunch | 36

SUNDAY ROASTS – *all roasts are served with seasonal vegetables, potatoes, cauliflower cheese croquette, Yorkshire pudding & gravy*

Dry-Aged Hereford Cross
Beef Sirloin | 36

Slow - Roasted Pork Belly | 32

Smoked & Roasted Somerset
Saxon Chicken | 29

DESSERTS

Orange Marmalade Malva Pudding
orange toffee sauce, custard ice cream | 14

Vanilla & Calvados Crème Caramel
caramelised apple & almond | 16

Three Cheese Board
Lincolnshire poacher, Baron Bigod, Beauvale blue, Westcote honeycomb, preserved green fig & crackers | 16

English Pear Choux Bun
yoghurt & honey parfait, lemon curd, earl grey custard | 16

Our dish names don't always mention every ingredient and may contain allergens. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.