

SUNDAY MENU

TO START

Venison Scotch Egg *with Oxford sauce* | 8.5

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Spring Salad

violet artichokes, almond ajo blanco, garden peas & apricot | 14

Chalk Stream Trout Ceviche

Isle of Wight tomatoes, basil, sourdough croutons, dashi | 16

Venison, Prune & Pistachio Terrine

homemade Branston pickle, sourdough | 14

Grilled Cornish Octopus & Smoked Mussels

cauliflower, Cape Malay chutney & spice chilli crisp | 16

MAINS

Wye Valley Asparagus

Jersey royals, green & white asparagus, grilled mushrooms, wild garlic mustard, sourdough | 29

Pan Roasted Cornish Sea Bream

fennel, orange, olive & almond salad, smoked cods roe, salsa verde | 29

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
with custard ice cream | 12

Cointreau & Vanilla Crème Caramel
blood orange | 14

Yorkshire Rhubarb & Custard Pavlova
stem ginger ice cream | 14

Three Cheese Board
Lincolnshire poacher, baron bigod, Barkham blue, Westcote honeycomb, quince & crackers | 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.