

Nibbles

Marinated olives	4.50
Garlic bread with rosemary	5.00
Hummus, pickles and flatbread	6.00
Bread and gentleman's relish	3.50

Sunday menu

Starters



Camembert; breaded and crispy fried, apple compote	7.00
Soup of the day - see blackboard	6.50
Rillettes of pork pate, grilled sourdough, cornichons and poached prune	7.00
Smoked trout, leek potato and Devonshire cream gratin	7.50
Ricotta and walnut fritters, aromatic beetroot, orange and Richmond Park honey dressing	6.95

Sunday Roasts



Roast Somerset chicken cooked on the crown, sausage meat stuffing	14.00
Roast Belted Galloway sirloin of beef, wild horseradish cream	16.00
Slow cooked Gloucester old spot pork belly, braeburn apple sauce	15.00
Pan-roasted cannon of Herdwick lamb, foraged wild mint sauce	16.00
Char-grilled lemon and mustard glazed cauliflower heart	13.50

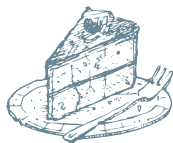
All roasts served with roast potatoes, steamed greens, heritage carrots, parsnip and swede, yorkshire pudding, roasted bone/vegetarian gravy

Main plates

Grilled Loch Duart salmon, shredded vegetable salad, lime and herb dressing	14.00
Char-grilled 8oz rare breed beef burger, candy bacon, tobacco onions, heritage cheddar and dill pickle served in a toasted bun with skinny fries	14.00
Smoked haddock fishcake, wilted spinach, poached egg, light cream sauce	13.50

Sides

Cauliflower and heritage cheese gratin	6.00
Roast potatoes	4.00
Steamed autumn greens	4.00
Herb roasted root vegetables	4.00
Skinny fries	4.00



Puddings

Valrhona chocolate brownie, chocolate sauce, chocolate ice cream	6.00
Vanilla and walnut cheese cake, espresso dates	6.00
Sticky toffee pudding, Lancashire stout caramel, vanilla ice cream	6.00
Bramley apple and blackberry crumble, vanilla ice cream	6.00
Selection of Cornish ice cream	5.50