



SAMPLE MENU

SUNDAY

Nocellara del belice olives 3.5 † Sourdough, smoked butter 4 † Carchelejo Serrano 7

Heirloom Tomato Panzanella (ve) 8
cornbread, capers, tarragon confit shallots, aged malt vinegar, lovage

Courgette & Ragstone Salad (v) 9
black olive crumb, pine nuts, mint, lemon & white balsamic vinaigrette

Pea & Wild Garlic Soup (v) 8
pea & wild garlic soup, marinated feta

Jasmine Tea Cured Salmon 12
jasmine cured Loch Duart salmon, pink peppercorn, dill, fennel & citrus salad

Traditional British & Sunday Roasts

All our roasts are served with seasonal vegetables, choice of horseradish cream /
mint sauce, Yorkshire pudding & homemade gravy

Hereford Beef Sirloin 19

Cotswold Half Chicken 19

Sweet Potato & Mushroom Wellington (ve) 18

Brill & Romesco 26
brill on the bone, romesco, leeks, smoked almond milk

(v) – vegetarian, (ve) – vegan

Please let us know if you have an allergy or intolerances. We are happy to provide you with any information you may need.

A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory