

S U N D A Y
M E N U

Citrus cured sea trout
ajo blanco, almonds, basil

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Artichoke Veloute
crispy artichokes, sherry jelly

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Chicken liver parfait
Victoria plum, chicken skin, sourdough

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Cheese and onion tart
broad beans, onion marmalade, spinach

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Roast rump of Hereford beef  
*horseradish sauce*

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Roast breast of Norfolk chicken  
*bread sauce*

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Slow cooked Hampshire pork belly  
*Bramley apple sauce*

*all roasts come with roast potatoes, seasonal vegetables, Yorkshire  
pudding*

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Pan fried pink bream  
*Jersey royals, fennel, octopus*

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Mushroom risotto  
*truffle, girolle mushroom, parmesan*

S U N D A Y  
D E S S E R T S

Pistachio crème brûlée  
*chocolate cookies*

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Apple & blackberry 'crumble'  
*almond ice cream*

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Cherry Eton Mess  
*spiced cherry sorbet meringue*

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"Colston Bassett" stilton  
*crackers, apple & raisin chutney*

2 courses £35

3 courses £42

If you have any allergies, please inform your waiter.  
Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.

A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT.