



Available Sunday from 12.00pm

Discover our award winning
English sparkling wines

Gusbourne Blanc de Blanc - Glass £17
Gusbourne Rosé - Glass £18

STARTERS

Watercress soup £8.5
Rocket pesto, grilled sourdough, pound butter

Spring vegetable salad £11
Montgomery cheddar, Templeton Garden herbs

Hereford beef tartare £14
Pickled artichokes, seeded crackers, egg yolk

Line caught sea bass £12
King's caviar, English apple & green shiso pickle

MAINS

Roasts

Hereford aged beef, Yorkshire pudding, horseradish sauce £25.5

Norfolk Black Leg chicken, bread sauce £23

Served with roast potatoes, carrot, Hispi cabbage & gravy

Newlyn cod loin £26.5
Smoked Fowey mussels, braised
leeks, toasted hazelnuts

Garden vegetable pot (vg) £22
Baby artichokes, sea beets,
broad beans

SIDES

Truffled cauliflower cheese £8.5 | Creamed potato £6 | Mixed greens & garlic £6
Chips (vg) £4 | Stuffed Yorkshire pudding £6

DESSERTS

Earl Grey tea custard tart £9
Vanilla ice cream

Templeton trifle £9.5
Hugh Lowe strawberries, custard, sherry sponge

Chocolate mousse £10
Brownie, dark chocolate cream

Neal's Yard cheese board £18
Oat cakes, apple & cider chutney

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request.

Our menus are seasonal, therefore subject to change due to ingredient supply. Please note that a discretionary service charge of 12.5% will be added to your bill.