



Available Sunday from 12.00pm till 7.00pm

Discover our award winning
English sparkling wines

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

STARTERS

Hereford beef tartare £16
Pickled mushrooms, Seven Seeded
crackers & smoked egg yolk

Smoked salmon rilette £15
Cured salmon, Guinness bread,
cucumber-dill pickle

Upside-down onion tart £12.5
Sea purslane, onion purée (vg)

Jerusalem artichoke soup £12
Black olive, sourdough & pound butter (v)

MAINS

Roasts

Hereford aged beef, horseradish sauce £25.5

Norfolk Black Leg chicken, bread sauce £23

Served with roast potatoes, Yorkshire pudding, carrots, Hispi cabbage & gravy

Roasted monkfish tail £30
Fennel, red pepper & gremolata

Braised borlotti bean £24
Parsley potato dumplings, datterini tomatoes, pickled artichokes (v)

SIDES

Truffled cauliflower cheese £9.5 I Garden Salad £5

Roast potatoes £5 I Chips (vg) £4

DESSERTS

Cherry cream puff £12.5
Amedei chocolate sauce

Neal's Yard cheese board £24
Oat cakes, apple & cider chutney

Mum's baked cheesecake £11
English plum sorbet

Quince and Pippin's apple crumble £12
Calvados custard (vg)

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.
Please note that a discretionary service charge of 12.5% will be added to your bill.