



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

### SNACKS

Carlingford oyster £5 each | £20 half-dozen | £36 dozen

Nocerella olives £4

Pickled rhubarb, jalapeño & cucumber

Seven-seed sourdough, malt butter £5

### STARTERS

**Smoked salmon rilette & cured salmon £14**

**Hand-cut Wagyu beef tartare £18**

Cucumber-dill pickle

Glazed bone marrow, smoked beef, pistachio, parsley  
& shallot salad

**Seasonal soup of the day £10**

**Barbequed heritage carrots £10**

Seven-seed sourdough bread, cultured butter

Smoked ricotta, almond, chilli & garlic crisp

### 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*

**Cornish day-boat fish of the day Market price**

Simply prepared

**Chilli-garlic pappardelle & grilled artichokes £24**

Spenwood pecorino fondue & Amalfi lemon

**Dingley Dell pork tomahawk £26**

Granny Smith apple, courgette rondelles & cider pan jus

### SIDES

Truffled Cauliflower Cheese £9.5 | Wild Leaf Salad £6

Roast potatoes £6 | Buttered Mix Greens £6

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.