

Sunday Menu - SAMPLE



Warm sourdough, butter 7
Gordal olives 6
Sausage roll, HP sauce 7
Scotch egg, mustard mayonnaise 8
Turmeric fried onions, vegan cheese & chive dip 7

Sharers

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 20 Charcutererie, mortadella, coppa, salami, mixed pickles, salted cracker bread 18.5

Starters

Soup of the day, warm sourdough 10 Chicken liver pâté, toasted sourdough 11 Pressed crispy lamb belly, caramelised cauliflower, caper & raisin puree, mint jus 12 Roast pumpkin salad, vegan Parmesan cream, charred onions, salted seed brittle 11 Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa 12.5

Roasts

All roasts served with roast potatoes, grilled hispi cabbage, maple-roasted carrots, Yorkshire puddings (excluding vegan roast) & gravy

Roast beef, horseradish cream 21.5 Roast chicken, bread sauce 18 Roast porchetta, cider apple sauce 18 Vegan Wellington (vg) 18.5

Mains

Roast hake, garlic mussels, braised leeks, onion soubise 26 Rib & flank burger, applewood cheese, burnt shallots, crumble, relish, skin on fries 18.5 Cider-battered fish & chips, mushy peas, tartare sauce 18.5 Charred broccoli Caesar salad, seaweed burnt leek crumb 17.5 Porcini mushroom risotto, parsley pesto, truffled wild mushrooms 18

Sides

Harissa broccoli, lemon oil 7 Thick cut chips 6 Skin on fries 6 Truffle & Parmesan fries 7 Mixed salad, toasted sesame dressing 7 Cauliflower cheese Roast potatoes



Scan the QR for allergens and & kcal information or ask a member of staff for a calorie menu. Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members.