



COCKTAIL

Passionfruit Martini 13
Absolut Vanilia vodka, passionfruit,
pineapple, with a prosecco shot

A GLASS OF CHAMPAGNE

Laurent-Perrier la Cuvee NV 16.5
Defined, subtly rounded, expressive flavour
Champagne, France

SPRITZ

Sunset Spritz 12.5
elderflower, lemon, bitters,
rosé Prosecco, strawberries, soda

NIBBLES

Rosemary potato bread, Café de Paris butter (V) 8.5
Marinated olives, lemon & basil dressing (V, VE) 4.5
Blue corn tortilla, guacamole & Pico-de-gallo (V, VE) 8

STARTERS

Oriental vegetable dumplings, wakame, soy & ginger dressing (V, VE) 9
Crispy salt & pepper fried squid, garlic aioli, grilled lemon 12
Heritage tomato bruschetta, buffalo mozzarella, toasted sourdough (V) 8.5
Chicken & ham hock terrine, crispy truffled egg 10
Panko & garlic king prawns, lime & sweet chilli dressing 13
Thai green curry bites, Asian slaw, sesame dressing, pickled coriander (V, VE) 8
Scallops of the day, see server for details 18

SUNDAY
ROASTS

Dry aged native breed roast beef, Yorkshire pudding, red wine jus 25
Roast chicken supreme, sage & shallot stuffing, Yorkshire pudding, red wine jus 22
Roast loin of pork, Yorkshire pudding, red wine jus 21
Trio of roast, dry aged native breed roast beef, roast chicken, sage & shallot stuffing, pork loin,
Yorkshire pudding, red wine jus 29
Roast rump of lamb, Yorkshire pudding, red wine jus 26
Beetroot Wellington, Roasted new potatoes, vegan gravy (V, VE) 18

BEST
OF THE
REST

Pan-roasted salmon with Hundred Hills English sparkling wine hollandaise, roasted garlic new
potatoes, tenderstem broccoli, crispy capers, tomato concassé 26
Devonshire crab & prawn linguini, tomatoes, parmesan, crispy capers 21
Wild mushroom risotto, black truffle, crispy sage (V, VE) Add pancetta +2 18
Chestnut & wild mushroom pie, root vegetable mash, tenderstem broccoli, vegan gravy (V, VE) 19
Chilli & garlic confit duck leg, charred pak choi, oriental noodles 26
8oz fillet steak, chunky chips, truffle butter, half roasted garlic 39.5
Wagyu beef & pancetta cheeseburger, sesame seeded brioche bun, horseradish mayonnaise,
beef tomato, baby gem lettuce, caramelised onion, gherkin, skin-on seasoned fries, onion rings
Add bacon +2.5 Add truffled mushroom +1.5 Add extra wagyu patty +7 24
Shiitake mushroom burger, black truffle mayonnaise, baby gem, beef tomato, gherkin, red onion (V, VE) 18.5

SALADS

Caesar salad, gem lettuce, anchovies, garlic croutons, parmesan, caesar dressing, soft-boiled egg 15.5
Add chicken +3.5 Add bacon +2.5 Add halloumi +2.5
Crispy duck & watermelon salad, mixed leaves, wakame, mooli, watermelon, hoisin dressing,
toasted sesame seeds 18

V - vegetarian, VE - vegan, VEO - vegan option available

Please advise a team member of any allergies or intolerances when ordering your food,
even if you are a regular guest, as our ingredients & recipes can change

**SUNDAY
SIDES**

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|--|-----|
| Cauliflower cheese (V) | 6 |
| Pigs in blankets | 7 |
| Skin-on seasoned fries | 5 |
| Add truffle & Parmesan +2 | |
| Chunky chips | 5 |
| Add truffle & Parmesan +2 | |
| Sweet potato fries | 5 |
| Battered onion rings, blue cheese dip | 6 |
| Chilli Tenderstem broccoli | 6.5 |
| Mixed house salad, lemon & basil dressing | 4 |
| Sautéed greens & pancetta (VEO) | 6.5 |

**FANCY
A PUD?**

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| Pear mousse, pear compote, macerated strawberries | 12.5 |
| Baked chocolate brownie, vanilla ice cream, chocolate glaze | 9 |
| Sticky toffee pudding, toffee sauce, salted caramel ice cream | 9 |
| Chocolate orange tart, candied orange, gold shimmers | 10 |
| Pecan pie, maple syrup, condensed milk ice cream | 9 |
| Summer berry pudding, fresh berries, clotted cream | 9.5 |
| Mango & passionfruit brûlée, mango & passionfruit compote | 9.5 |
| Strawberry Eton mess, macerated strawberries, meringue, blackberry Eton mess ice cream | 9 |
| Jude's ice creams & sorbets, ask for today's flavours | |
| 2 scoops | 5 |
| 3 scoops | 6 |

**ALLERGY
& DIETARY
DETAILS**

Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free.
 Please scan our QR code to view our allergy matrix & filter the menu by preference.

