



# Sunday Menu

## Snacks & Nibbles

- Honey violet mustard pork belly bites & kohlrabi (gf) **6.50**  
Sarpori D'Italia Boscaiola green olives (gf) (ve) **5.00**  
Baked sourdough, whipped English butter, olive oil, aged balsamic (v) **5.00**  
Pulled ham hock & aged Cheddar croquettes **6.00**

## Small Plates

- Chef's seasonal soup, artisan sourdough, whipped butter (v) **7.00**  
Chicken confit, raisin, toasted almonds, brioche **9.00**  
Devon crab bruschetta, toasted artisan sourdough, pickled vegetables, herb oil **11.75**  
Mussels, cider, leek & mustard, sourdough **8.50**  
Available as a main course with fries **15.00**  
Torched mackerel, tomato & fennel salad, salsa verde (gf) **9.00**  
Nutbourne tomato salad, Ragstone goat's cheese, lovage & bitter leaves (gf) (v) **8.50**  
Available as a main course **14.00**  
Za'atar roasted aubergine, cracked wheat pilaf, pomegranate & harissa yoghurt (ve) **9.50**  
Available as a main **16.00**

## Sharer

- Whole baked Camembert, truffled honey, fig, walnuts, sourdough (v) **18.50**

## Sunday Roast

- All roasts are served with honey & cumin-roasted carrots, buttered leeks, green beans, cabbage, red wine gravy, Yorkshire pudding & roast potatoes
- 50-day aged pink sirloin of beef, fresh horseradish sauce **24.95**  
Slow cooked braised lamb shoulder **22.95**  
Pork loin, burnt apple purée, crackling, apricot & Cumberland sausage stuffing **20.95**  
Corn-fed skin-on chicken breast, bread sauce, apricot & Cumberland sausage stuffing **19.95**  
Trio of meats: beef sirloin, pork loin, skin-on chicken breast, crackling, pork stuffing, apple sauce, bread sauce **25.95**  
Butternut squash & cashew nut wellington, vegan gravy (ve) **18.00**

## Mains

- Fish & triple-cooked chips, beer batter, crushed English peas, tartare sauce **18.50**  
Prime beef rib burger, chorizo, Manchego cheese, piperade, aioli, baby gem lettuce, tomato, brioche bun, triple-cooked chips **17.50**  
Catch of the day - Jersey Royals, broccoli, broad beans, seaweed & lime sauce (gf) **Market Price**

## Sides

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| Triple-cooked chips (gf) (ve) <b>4.50</b>                          | Cauliflower cheese, aged Cheddar (v) <b>6.25</b> | Tomato, pesto & bitter leaf salad (gf) (ve) <b>6.00</b>  |
| French fries (gf) (ve) <b>4.50</b>                                 | Roast potatoes (gf) (ve) <b>4.50</b>             | Jersey Royals, horseradish, lovage (gf) (ve) <b>6.00</b> |
| Truffle fries, 22-month aged Parmesan, truffle oil (v) <b>6.00</b> | Pigs in blankets <b>5.50</b>                     | Seasonal greens (gf) (ve) <b>5.50</b>                    |

(v) Suitable for vegetarians (ve) vegan (gf) gluten free

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Our staff receive 100% of any tips. Service is not included. SS24DD

