



SUNDAY

2 courses £35/ 3 courses £40

Aperitifs

Botivo Spritz £7.00

Botivo, soda

Chocolate Negroni £9.50

Gin, Campari, crème de cacao,
chocolate bitters

French 75 £9.50

Gin, lemon juice,
sugar, prosecco

Nibbles

Homemade rosemary focaccia, cultured butter £8

Cobble Lane fennel salami, Westcombe cheddar, piccalilli £6

Starters

Soup of the day, warm bread, butter (V)

King prawn & nduja parpadelle, sun dried tomatoes, parmesan

Vermentino 'Timo', San Marzano, Italy

Beetroot tartare, yuzu ponzu, cashew miso, coriander, puffed wild rice (V)

Pinot Noir, Phantom, Lomond Wines, South Africa

Crispy pork belly, caramelised onion puree, cauliflower, pork sauce, sea purslane

Picpoul De Pinet, Tourneé Du Sud, France

Mains

Roasted dry aged sirloin beef, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

Xinomavro, Alpha Estate, Greek

Nut, date and sage roast, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy (V)

Chablis, Domaine Jean Goulley, France

Roast lamb, roast potatoes, mashed potatoes, vegetables, Yorkshire pudding, gravy

The Black Shiraz 'Winemakers Reserve', Australia

Pork loin, black pudding, roasted turnips, roscoff onions, red wine jus

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Fish of the day, caper new potatoes, sauce vierge, roasted courgette

Gavi Del Commune Di Gavi, San Silvestro, Italy

Isle of Wight tomato tart, smoked tomato sauce, lovage emulsion, torched tomatoes, herb cream cheese (v)

Sancerre, Domaine Gerard Millet, France

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream

Fortified Malbec, Familia Zuccardi, Argentina

Bergamot tart, verbena yoghurt, burnt yoghurt meringue, sea buckthorn sorbet

Michele Chiarlo 'Nivole', Italy

Malt syrup sponge, buttermilk custard, compressed blueberries, malt ice cream

Late Harvest Sauvignon Blanc, Vina Echeverria

Baked lotus biscoff cheesecake, toffee fudge ice cream

Chateau Suduiraut, Saunternes, France

Selection of three cheese, crackers, truffle honey (£5 supplement)

10 Year Old Tawny Port, Portugal

An optional service charge of 10% is added to all our bills.

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.