

## À LA CARTE (SUNDAY)

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### TO BEGIN

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- Seared Cornish Mackerel & Hay Smoked Mackerel Pate** on shaved fennel, pickles & apple 14
- Roasted & Pickled Carrots** curried aubergine, pumpkin granola, ewes curd & crispy bulgar wheat (V) 14
- Grilled Chicken Wings & Smoked Eel** with hoisin sauce, compressed turnip & carrot, spring onion & cucumber 16
- Orkney Scallops** oxford sandy & black pork cheek with caramelised apple, celeriac & crackling 22
- Yellowfin Tuna Tartare** on tapioca crisp with miso mayonnaise, radish, wasabi & a sesame dressing 16

### TO FOLLOW

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- Roasted Halibut**  
langoustine raviolo, chargrilled leeks, pear, shellfish & vanilla bisque 32
- Smoked & Dry Cured Barbequed Pork Loin & Braised Pork Belly**  
black garlic, smoked bacon, pork croquette, honey roasted swede, pork jus 32
- Roast Beef Sirloin**  
yorkshire pudding, carrots & onions in beef dripping, red wine sauce 29
- Roasted Leg of Lamb from Gawcombe Estate**  
garlic, bulgar wheat, ras el hanout & lamb jus 29
- Potato Gnocchi**  
with brassicas, tomato, fregola, peppers, chermoula & coriander oil (V) 28

### TO FINISH

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- Bakewell Tart** vanilla custard 9
- Sticky Toffee Pudding** clotted cream ice cream, lemon, pecans 9
- Tarte Tatin of Pear** blackberry, pear sorbet, caramel sauce 18  
*(for 2 to share, please allow 25 minutes cooking time)*
- Valrhona Guanaja Chocolate** salted caramel, praline, hazelnut cake, toasted pearl barley ice cream 10
- British Cheeses** sesame & caraway biscuits, crab apple jelly 12