

# SUNDAY MENU

## TO START

**Venison Scotch Egg** *with Oxford sauce* | 8.5

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### Winter Salad

*artichoke, walnut, pear, bitter leaves, cep vinaigrette* | 14

### Chalk Stream Trout Ceviche

*Blood orange, green olives & almond* | 16

### Pekin Duck Terrine

*Yorkshire rhubarb and hazelnuts* | 18

### Bathurst Estate Venison Faggots

*creamed potato, wild mushroom, smoked prune ketchup & mustard* | 15

## MAINS

### Baked Root Vegetables

*crapaudine beetroot, heritage carrot, Roscoff onion, pumpkin seed dukka, smoked date & pumpernickel dressing* | 28

### Pan Roasted Gilthead Sea Bream

*fennel, orange, olive & almond sala, smoked cods roe* | 29

**SUNDAY ROASTS** – all roasts are served with seasonal vegetables, potatoes, cauliflower cheese croquette, Yorkshire pudding & gravy

**Slow - Roasted Pork Belly**

32

**Dry-Aged Hereford Cross**

**Beef Sirloin**

36

**Smoked & Roasted**

**Sommerset Saxon Chicken**

29

## DESSERTS

**Orange Marmalade Malva Pudding**

*with custard ice cream* | 12

**Vanilla & Armagnac Crème Caramel**

*Agen prunes & brandy snap* | 14

**Quince Pavlova**

*mascarpone, stem ginger & Westcote  
honey ice cream* | 14

**Three Cheese Board**

*Rollright, old Winchester, Barkham blue, Westcote  
honeycomb, green quince & biscuits* | 16

Our dish names don't always mention every ingredient and may contain allergens. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.