

SUNDAY MENU

TO START

Venison Scotch Egg *with Oxford sauce* | 8.5

Summer Salad

green beans, apricot, almond, salsa verde ajo blanco & sherry vinaigrette | 14

Chalk Stream Trout Ceviche

Isle of Wight tomatoes, basil, sourdough croutons, dashi | 16

Venison, Prune & Pistachio Terrine

peach chutney, sourdough | 14

Cornish Crab Muffin

Cape Malay mayo, apple, tarragon & spiced brown crab | 18

MAINS

Roasted Garden Beetroot

braised endive, ewes curd, beetroot & walnut vinaigrette | 29

Pan Roasted Cornish Sea Bream

fennel, pickled lemon, olive & almond salad | 30

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

**Dry-Aged Hereford Cross
Beef Sirloin** | 36

Slow - Roasted Pork Belly | 32

**Smoked & Roasted Somerset
Saxon Chicken** | 29

DESSERTS

Orange Marmalade Malva Pudding
with custard ice cream | 14

Lemon Verbena Crème Caramel
English raspberries & pistachios | 16

Three Cheese Board
*Lincolnshire poacher, Baron Bigod, Barkham blue,
Westcote honeycomb, preserved green fig & crackers* | 16

English Strawberry Pavlova
*whipped custard, lemon curd & strawberry
ice cream* | 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.