



We're proud to be championing British farmers and producing fresh food sustainably.

SUNDAY

NIBBLES

COCKTAILS

Beetroot Hummus <i>Corn Bread (v/vg/gf)</i>	4 <i>(251kca)</i>
Nocella Olives <i>(v/vg/gf)</i>	4 <i>(162kca)</i>
Maldon Rock Oyster <i>Shallot Vinaigrette (gf)</i>	4 each <i>(147kca per Oyster)</i>
Sourdough Toast <i>Balsamic & Rapeseed Oil (v)</i>	4 <i>(344kca)</i>

Espresso Martini <i>Espresso, Absolute Vodka, Kahlua</i>	10.5
Negroni <i>Beefeater Gin, Campari, Cinzano Rosso</i>	10
Santa Fosca Prosecco <i>Veneto, Italy</i>	6.3

SMALL PLATES

MAINS

Spiced butternut squash soup <i>Sage & chestnuts, Sourdough (v/vg)</i>	6 <i>(441kca)</i>
Bacon & Stornaway Black Pudding Salad <i>Poached Egg</i>	7.5 <i>(616kca)</i>
Wild Mushrooms <i>Toasted brioche, truffle dressing (v)</i>	8 <i>(442kca)</i>
Grilled heritage squash <i>yogurt, pickled fennel (vg)</i>	6 <i>(339kcal)</i>
Smoked Trout <i>Celeriac Remoulade, Beetroot Coulis</i>	11.5 <i>(180kca)</i>
Beetroot Hummus Sharer <i>Toasted Sourdough, Chicory, Courgette, Celery Sun Blushed Tomatoes, Roasted Red Peppers (v)</i>	16 <i>(939kca)</i>

Pan Roasted Seabass <i>creamed celeriac, Brussels tops, samphire & orange</i>	22 <i>(336kcal)</i>
Lamb Hogget Shepard's Pie <i>Creamy Mashed Potato & Red Wine Gravy</i>	19 <i>(569kca)</i>
Aspall Cyder Battered Haddock <i>Thick Cut Chips, Tartar & Curry Sauce, Mushy Peas (gf)</i>	18 <i>(1044kca)</i>
Venison, pork & bayleaf pie <i>Crushed winter roots, Brussels tops, gravy</i>	24 <i>(441kcal)</i>
Squash & Vegan Feta Tart <i>Toasted Walnuts, Salad (v/vg)</i>	12 <i>(718kca)</i>
Butternut Squash & Chickpea Stew <i>Red pepper, Harrissa Soy Yogurt & Dumplings (v/vg)</i>	12 <i>(525kca)</i>

ROASTS

SIDES

Served with, Goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket & gravy	
Crown of English turkey	20.5 <i>(1246kca)</i>
Rump of Beef	21.5 <i>(671kca)</i>
Pork Belly	20 <i>(1077kca)</i>
Parsnip & Celeriac Nut Roast (n)	19 <i>(873kca)</i>
3 Meat Roast Sharer <i>Selection of Crown of English Turkey, Rump of Beef & Pork Belly.</i>	24pp <i>(1846kcal) (3692kca)</i>

Pigs in Duvets	5 <i>(676kca)</i>
Cauliflower Cheese <i>(v)</i>	6 <i>(240kca)</i>
House Salad <i>Mustard Dressing (v/vg)</i>	6.5 <i>(243kca)</i>
Onion Rings <i>(v/vg/gf)</i>	4 <i>(517kca)</i>
Broccoli & Toasted Walnuts <i>(v/gf/n)</i>	5 <i>(240kca)</i>

PUDDINGS

Apple fig & chestnut crumble, bay leaf custard (v) <i>Vanilla Ice Cream or Lemon & Thyme Custard (v)</i>	7.5 <i>(320Kcal)</i>
Spiced fig, orange, cranberry & walnut syllabub (vg)	6 <i>(530Kcal)</i>
Ice Cream & Sorbets <i>(v/gf)</i>	2 per scoop

Dark chocolate brownie <i>toasted hazelnuts, golden raisins, cranberries & brown butter whipped cream</i> (v) <i>492kcal</i>	7
Selection of British Cheeses <i>Grapes, biscuits & Youngs Ale Chutney</i>	12 <i>(515kca)</i>

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.
(v) vegetarian (vg) vegan (gf) gluten free (n) nuts.

Tables of 4 or more are subject to a discretionary service charge of 12.5%.
An adult's daily recommended allowance is 2000 kcal.
Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked..

