



FOR THE TABLE

Gordal olives (vg) 5
Focaccia, olive oil, balsamic vinegar (vg) 5.5
Padrón peppers, smoked salt, sumac (vg) 7

SMALL PLATES

Burrata di Puglia, broad beans, peas, hazelnuts, red chicory, pesto dressing (v) 12
Chorizo & Manchego croquettes, paprika mayo, Aleppo chilli 8.5
Tiger prawns, chorizo, chickpeas 10
Korean fried chicken, spring onion, sesame 9
Salt & pepper squid, spring onion, chilli, aioli 10
Aged steak tartare, dripping toast, confit egg yolk, pecorino 13

SUNDAY ROASTS

White Cobb free-range chicken, pork, sage & onion stuffing 21
Duroc Cross free-range slow-cooked porchetta, pork & herb stuffing 22
28-day aged Hereford beef 26
Wiltshire beetroot, spinach & pine nut Wellington (v)(vg on request) 20
Chef's roast: White Cobb chicken, Duroc pork belly, Hereford beef, pork, sage & onion stuffing 29

All roasts served with roast potatoes, maple-glazed carrots, swede, hispi cabbage, caramelised parsnips, Yorkshire pudding & our signature gravy

SHARING ROAST

Suffolk slow-roast lamb leg to share (for up to 2 people), all the trimmings 58 (limited availability)

SUNDAY SIDES

Cauliflower cheese for sharing 8 | Yorkshire pudding 1.5 | Roast potatoes 5.5
Sunday vegetables 5.5 | Pork, sage & onion stuffing 3.5

MAIN COURSE

Beer-battered North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5
English pea risotto, grilled asparagus, Parmesan (v)(vg on request) 18.5
Caesar salad: baby gem, soft boiled egg, Caesar dressing, Parmesan, focaccia croutons 14
Add chicken 3.5