

Sunday menu, until 9pm

## Bloody Mary 12.5 | Virgin Mary 6.5

FOR THE Gordal olives (vg) 5

TABLE Rinkoff's sourdough, brown butter (v) 5.5

Padrón peppers, smoked Maldon salt (vg) 6

SMALL Burrata, heirloom tomato panzanella salad, pesto, basil (v) 10.5

PLATES Tomato & aubergine arancini, vegan ricotta (vg) 8.5

Fried baby squid, black lime salt, green chilli, aioli 9.5

Breaded halloumi, garlic aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5

Chorizo & Applewood croquettes, paprika aioli 9

White bean hummus, tomato zhoug, sumac flatbread (vg) 8

 $\textbf{ROASTS} \hspace{0.5cm} \textit{Served with seasonal vegetables, roast potatoes, Yorkshire pudding \& \textit{gravy}}$ 

All of our meat comes from London's finest independent butcher, HG Walter

Trio Roast - White Cobb chicken, Duroc pork, Hereford beef 26

28-day aged Hereford beef striploin 24

Duroc free range pork belly 20

White Cobb free range chicken, sage & onion pork stuffing  $\,$  20

Beetroot, nut & butternut squash Wellington (v, vg upon request) 19

LIMITED Suffolk slow roast leg of lamb (serves 2-3) 60

MAINS Cod supreme, fennel, watercress & apple slaw, courgette & preserved lemon purée, tarragon beurre blanc 19

Fish & Chips - North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5

Spring green vegetable risotto, garden peas, charred asparagus (vg) 16

Caesar salad: Cos lettuce, Burford brown egg, sourdough croutons, Grana Padano 12.5

add chicken 4.5

SIDES Cauliflower cheese to share (v) 8 | Roasties (vg) 5 | Pigs in blankets 5.5

Sage & onion pork stuffing 3 | Extra Yorkshire pudding (v) 1.5

Triple cooked chips (vg) 5.5 | Garden salad (vg) 5 | Sunday vegetables (vg) 4.5

## SEPARATE PIZZA MENU AVAILABLE

