

Sunday Menu - Served 12-9pm

The Antelope Bloody Mary - Reyka Icelandic vodka, house spiced tomato juice, smoked salt & chilli rim 12.0

NIBBLES

Gordal olives (vg)			6.0
Battered sausage, curry sauce			4.5
Padrón peppers, smoked salt, sumac (vg)			7.5
STARTERS			
White bean hummus, pickled red onion, salsa verde, za'atar, flatbread (vg)			8.0
Salt & pepper squid, basil aioli			9.0
Chorizo & cheddar croquettes, paprika aioli			9.0
Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds			9.0
Fried breaded halloumi, hot sauce, tahini (v)			8.5
Ham hock & leek terrine, Picalilli, toaste	ed sourdough		9.0
ROASTS			
All our roasts come served with roast pot Enjoy unlimited Yorkies with every roast		g, Yorkshire pudding & gravy	
Chef's roast - Hereford sirloin of beef, White Cobb chicken, Duroc pork belly			28.0
White Cobb chicken, Cumberland & onion stuffing			21.0
28-day aged Hereford sirloin of beef, horseradish cream			25.0
Roast Duroc pork belly, Bramley apple sauce			21.0
Butternut squash, beetroot & nut Wellington, vegan gravy (v)(vg on request)			19.5
Slow roast leg of Suffolk lamb, all the tri	immings - to share	e, limited availability	62.0
All of our meat comes from London's fine	est independent bu	tcher, HG Walter	
MAINS			
Seatrout fillet, spinach, new potatoes, sauce vierge, garlic & herb butter			21.5
Spiced aubergine salad, cauliflower, spelt, chickpea, peanuts, kale, pomegranate, lime pickle (vg)			15.0
Add chicken +4.0 / add halloumi +3.5			18.5
Cider-battered North Sea haddock, mus Add chip shop curry sauce +1.5	hy peas, tartare sa	uce, triple-cooked chips	
SUNDAY SIDES			
Cauliflower cheese (v)	7.5	Roast potatoes	6.0
Seasonal veg (vg)	7.5	Pigs in blankets	5.0
Sage & onion pork stuffing	4.5		

