

SUNDAY SAMPLE MENU

STARTERS

FRIED ONION FOCACCIA, SUMMER HERB BUTTER, SMOKED MUSHROOM PARFAIT (V)	7.5
ISLE OF WIGHT TOMATOES, FERMENTED CHILLI GLAZED STRACCIATELLA, CRISPY ONION DRESSING (V)	14
SHORT HORN BEEF TARTARE, BURGER SAUCE, SMOKED CONFIT YOLK, BEEF FAT PRINGLES	17
HERITAGE NEW POTATOES, CRISPY SPRING ONION, CHICKEN BUTTER SAUCE, PARMESAN CRACKLING	11
BEETROOT "PAPPARDELLE", VEGAN FETA, BLACK OLIVE & PINE NUT GRANOLA (VE)	12

ROASTS

ROASTED EX DAIRY COW RUMP CAP, OX CHEEK BEIGNET	23
SAGE AND ONION STUFFED PORK BELLY, PORK CROQUETTE	22
ROASTED FREE RANGE CHICKEN BREAST, FLAME GRILLED LEG, CHICKEN FAT BREAD SAUCE	20
THREE MEAT SHARING BOARD (2 PEOPLE) ROASTED BEEF, STUFFED BELY PORK, ROASTED CHICKEN BREAST AND LEG	55

All served with fennel seed and honey glazed carrot, beef fat roasties, buttered greens, braised peas, bottomless yorkies, roasting juices gravy

BEETROOT AND PINE NUTS WELLINGTON	20
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Served with fennel seed and honey glazed carrot, confit garlic roasties, buttered greens, braised peas, bottomless yorkies, roasted vegetable gravy (ve)

MAINS

PASTRAMI SPICED CELERIAC, DEEP FRIED PICKLES, DILL & WHITE BEAN PUREE (VE)	18
MANGO GLAZED PORK BELLY, CRISPY EGG YOLK, CANDIED JALAPENO	18
DRY AGED SMASHED PATTY BURGER, LIQUID CHEESE, HOUSE PICKLES, BEEF FAT BRIOCHE BUN, ROSTI CHIPS	22
HOT SMOKED SEA TROUT, CHICORY, TROUT ROE BUTTER SAUCE, SAGE & POTATOES DUMPLING	20

SNACKS

KOREAN FRIED CHICKEN, KIMCHI CUCUMBER	6
CURED SEA TROUT AND NORI TART, FENNEL POLLEN CREAM, LEMON VERBENA	6
TRUFFLE AND BLACK PEPPER POTATO CHURROS, SMOKED CAESAR DRESSING (V)	7
CRISPY SMOKED AUBERGINE ROLLS, ALEPPO PEPPER, PRESERVED LEMON	7

OYSTERS

MIGONETTE, LEMON, HOT SAUCE	4
GOOSEBERRY SAUCE VIERGE	4
VERDITA GRANITA, SMOKED PINEAPPLE	4
(FOR 6 OYSTERS 20)	

SIDES

COMTE RAREBIT CAULI CHEESE (FOR 2) (V)	9
BRAISED PEAS (V)	5
FENNEL SEED AND HONEY GLAZED CARROTS (V)	5
BEEF FAT ROASTIES	5
BUTTERED GREENS	5
HOUSE FRIES	5