

# STARTERS

## SUNDAY

CONFIT GARLIC & THYME FOCACCIA, CAULI CHEESE SPREAD, BACON OR BURNT ONION BUTTER **9**

SMOKED HADDOCK KEDGEREE ARANCINI, CONFIT YOLK, BROWN BUTTER ESPUMA **12**

HOT BLACK PUDDING AND POTATO TERRINE, BACON JAM, GRAIN MUSTARD DRESSING **11**

SHORT HORN BEEF TARTARE, BURGER SAUCE, SMOKED CONFIT YOLK, BEEF FAT POTATO CRACKERS **17**

COAL BAKED BEETROOT, GOAT CHEESE PANNA COTTA, BLACK OLIVE & SOY CARAMEL, CANDIED PINE NUT **12**

CHICKEN LIVER AND ROSEMARY PARFAIT, BROWN BUTTER CRUMPETS, GINGER & RHUBARB PRESERVE **11**

WHIPPED JERUSALEM ARTICHOKE, ROASTED ARTICHOKE, BITTER LEAVES, CELERIAC REDUCTION, LOVAGE MUFFIN (VE) **10**

# 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*

GRILLED HISPI CABBAGE, ROMESCO SAUCE, SPRING ONION MAYO (VE) **20**

*Served with fennel seed and honey glazed carrot, confit garlic roasties, buttered greens, braised peas, bottomless yorkies, roasted vegetable gravy (ve)*

# MAINS

BAKED TREACLE-CURED SALMON, SESAME PAK CHOI, GINGER & PRAWN WONTON **23**

BUTTER ROASTED HAKE, SALT & VINEGAR POTATOES, BBQ PEAS, CAPER & ROASTED BONE SAUCE **24**

DRY AGED SMASHED PATTY BURGER, LIQUID CHEESE, HOUSE PICKLES, BEEF FAT Brioche BUN, ROSTI CHIPS **22**

FLAME ROASTED OYSTER MUSHROOMS, CELERIAC PUREE, CHARRED LETTUCE, PARSLEY EMULSION (VE) **20**

## SNACKS

KOREAN FRIED CHICKEN, SWEET & SOUR RHUBARB **6**

GUINNESS ISLE OF MULL CHEDDAR DOUGHNUTS, WORCESTERSHIRE SAUCE EMULSION **7**

TRUFFLE AND BLACK PEPPER POTATO CHURROS, SMOKED CAESAR DRESSING (V) **7**

## OYSTERS

MIGONETTE, LEMON, HOT SAUCE **4**

BLOODY MARY JELLY **4**

VERDITA GRANITA, SMOKED PINEAPPLE **4**

(FOR 6 OYSTERS | 20)

## SIDES

GUINNESS & ISLE OF MULL 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**

## BOTTOMLESS RED

ENJOY 90 MINS OF BOTTOMLESS RED WINE **20PP**