

STARTERS

SUNDAY

SNACKS

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

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)

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

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

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 FATB BRIOCHE BUN, ROSTI CHIPS	22
FLAME ROASTED OYSTER MUSHROOMS, CELERIAC PUREE, CHARRED LETTUCE, PARSLEY EMULSION (VE)	20

BOTTOMLESS RED

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