



SUNDAY MENU

oysters

maldon oysters: natural with mignonette sauce (gf,df) - baked rockefeller - tempura with wasabi aioli & dill gel
£5 each £25 half dozen add caviar £2.95 per oyster

nibbles

marinated nocellara olives £5 (v,vg,gf,df)
homemade focaccia, whipped marmite butter £6.5 (v,dfa)
three honey & mustard pigs in pancetta blankets £8.5
puffed pork crackling, chicken salt seasoning, burnt apple puree £7.5 (gf,df)

small plates

root vegetable soup, rosemary focaccia, pine nuts, herb oil £12 (gfa,dfa,v,va)
scottish scallops, burnt butter sauce, crispy lardons, preserved lemon, chives £18 (gf)
buttermilk fried chicken, scotch bonnet sauce, buttermilk aioli, compressed watermelon £15 (gf)
glazed tiger prawns cooked over coals, macha salsa, chilli oil, lime aioli £20 (df,gf)
crispy fried globe artichoke heart, smoky romesco sauce, olive oil £13.5 (gf,df,vg,v)
chicken liver parfait, fig & shallot puree, brioche bun, crispy chicken crackling, port gel £15
dry aged fillet of beef tartar, chipotle emulsion, potato rosti, pine nuts £17.5 (gf,df)

main plates

sunday roast: soanes farm chicken breast, blythburgh farm roast pork loin or organic beef sirloin £29.5
served with: duck fat roast potatoes, red cabbage, carrots, greens, yorkshire pudding, gravy
salt baked celeriac roast, olive oil roast potatoes, braised red cabbage, crispy parsnips, squash, gravy £25 (gf,df,vg,v)
wild garlic & chilli pasta, crispy garlic, pickled chilli, parmesan £22 (dfa,v,va) add tiger prawns £32.5
steak burgers: cheeseburger & fries £25 truffle burger with fig jam & truffle fries £29.5 (gfa)
scottish salmon fillet, white wine veloute, caviar, samphire, golden raisin puree, chive oil £29.5 (gf)

sharing platters

sharing roast, organic beef sirloin, soanes farm chicken, blythburgh farm roast pork loin, old spot pork stuffing,
honey & mustard pigs in pancetta blankets, gravy, yorkshire puddings, seasonal vegetables £39.5 per person
classic beef wellington for two, served pink £59.5 per person
600g dry aged stoddart's chateaubriand for two £59.5 per person (gfa,dfa)
1.2kg rib of dry aged galician beef 'cote de boeuf' for two £69.5 per person (gfa,dfa)
500g australian wagyu rib-eye for two, BMS 5+ GOLD, FI chocolate fed wagyu £89.5 per person (gfa,dfa)
all steaks served with sharing roast accompaniments

PLEASE ALLOW 45 MINUTES COOKING & RESTING TIME FOR SHARING BOARDS, STARTERS OR NIBBLES ARE ADVISED

sides & sauces

old spot pork & sage stuffing £8.5 truffle broccoli & cauliflower cheese gratin £12.5 (v)
skinny fries (gf,df,v,vg) £6 chicken salt fries £7.5 (gf,df) truffle & parmesan fries £12.5 (gf)
house salad £6 (gfa,v,vg) truffle & parmesan mash £12.5 (gf,v) creamy mash £6.5 (gf,v)
broccoli & cauliflower cheese gratin £7.5 (v) braised carrots, nduja, buttermilk £7.5 (gf,dfa)
macaroni & cheese £8.5 (v) crispy olive oil parsnips with sage & thyme £7.5 (gf,df,v,vg)
spicy nduja sausage macaroni & cheese £9.5 italian truffle macaroni & cheese £12.5 (v)

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Please inform your server of any allergies. dfa = dairy free available, gfa = gluten free available, va = vegan available, vg = vegan, v = vegetarian, gf = gluten free, df = dairy free.

Our kitchen uses common allergens such as wheat, milk, eggs, nuts & soy. Some dishes may be prepared in areas that also handle other allergens.

We cannot guarantee that any dish is 100% free from allergens due to the potential for cross-contamination. An optional 12.5% service charge will be added to your bill. Prices inclusive of 20% VAT.



puddings

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot £12 (v,gf)

strawberries & cream eclair, strawberry gel, chantilly cream, fresh strawberries, tuille £12 (v)

chocolate mousse, salted caramel ganache, roasted white chocolate crumb £12 (v)

cheese selection, ask your server for today's choice - with fig jam, crackers, quince £16 (gfa,v)

sticky toffee pudding, salted caramel toffee sauce, pistachio ice cream & brittle £11 (gfa)

rhubarb & custard, rhubarb sorbet, custard mousse, tuille £11 (v)

artisan ice creams/sorbets - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon £4 per scoop (gfa,v,va)

dessert cocktails - 2 for £25

espresso martini, vodka, espresso shot, kahlua, simple syrup £15.5

hazelnut bueno martini, frangelico, crème de cacao, vanilla syrup, milk, bueno garnish £15.5

cherry bakewell sour, amaretto, lemon juice, orange bitters, cherry syrup, egg white, cherry garnish £15.5

baileys iced cappuccino, double espresso shot, milk, ice, cream, baileys, grated dark chocolate £15.5

salted caramel espresso martini, vanilla vodka, kahlua, salted caramel syrup, espresso shot £15.5

dessert wines & afters

maddalena recioto della valpolicella *veneto - italy 2021, red fruit jam - cherry - vanilla* 50ml £11

royal tokaji *aszú 5 puttonyos, crown estates - hungary 2013, Luscious - Apricot - Honey* 50ml £13

vintage port *quinta da prelada, douro - portugal 2008, dark fruits - spice - intense* 75ml £15

porto white *quinta da prelada, douro - portugal NV, apples - lemon - honey* 75ml £8.5

baileys (50ml) £7 amaretto £7 frangelico £6.5 tia maria £7 courvoisier XO £16.5 hennessy XO £16.5

set menu 3 courses for £37.5

available thursday & friday 12pm - 7.30pm & saturday 12-2:30pm

starter

root vegetable soup, rosemary focaccia, pine nuts, herb oil (gfa,dfa,v,va)

nduja & mozzarella arancini, pizzaiola sauce, aged parmesan, basil

old spot pork puff pastry sausage roll, beer mustard

main

scottish salmon fillet, white wine veloute, caviar, samphire, golden raisin puree, chive oil (gf)

wild garlic & chilli pasta, crispy garlic, pickled chilli, parmesan (dfa,v,va) add tiger prawns £9.5

cumberland sausage & mash, rare breed pork sausage, pomme puree, shallot jus, puffed pork

chicken caesar salad, crispy buttermilk chicken, lettuce, caesar dressing, parmesan, croutons (gfa)

dessert

dog & pickle salted caramel sundae with vanilla ice cream (v)

dog & pickle affogato: vanilla ice cream, kahlua coffee liquor, espresso shot (v,gf)

3 scoops of ice cream or sorbet - chocolate, vanilla, strawberry, peanut butter, rhubarb, lemon (gfa,v,va)

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