



## Sunday Sample Menu

### Aperitifs

Butty Bach	£ 5.80
Barrel aged Negroni	£12.00
Coates & Seeley, English Sparkling Rose	£14.00

### Spring Cocktails

Apple Standard	£12.00
Lemongrass Drop	£12.00
Rhubarb Tom Collins	£12.00

### Starters

Chilled gazpacho Andaluz with basil oil	£ 9.50
Salt and pepper squid with aioli and green chilli	£11.00
Cheese and chive croquettes with truffle honey (v)	£ 8.50
Spiced aubergine and hummus dips with flatbread (v)	£ 9.00
Korean popcorn chicken with gochujang mayonnaise	£ 9.00
Burrata 'Caponata' with black olives, wild garlic pistou and basil (v)	£15.00
Half a dozen Jersey Royal oysters with shallot vinaigrette and lemon	£ 4.00 each
Foie gras and chicken liver parfait with white wine jelly and toasted brioche	£12.00
Scallop ceviche with wasabi mayonnaise, whipped avocado, jalapeño, honey and yuzu dressing	£18.00

### Main Courses

Beer-battered haddock and chips with tartar sauce, mushy peas and curry sauce	£21.50
Caesar salad with anchovies, parmesan and soft-boiled egg ( <i>add crispy chicken - £8.00</i> )	£11.00/£19.00
Tagliatelle of morels with shallot cream, asparagus, brioche crumb and wild garlic pistou (v)	£28.00

### Sunday Roasts (*all served with roasties, red cabbage, Yorkshire pudding, carrots, greens, and gravy*)

Aged sirloin of beef with with horseradish cream and carrot purée	£28.00
Gloucester Old Spot slow roast pork belly with caramelised apple sauce	£24.50
Roast rump of spring lamb with all the roast trimmings and wild garlic salsa verde	£36.00
Butter roast corn-fed chicken breast and leg with smoked bacon and bread sauce	£26.50
Mushroom, goat's cheese and spinach pithivier with leek gravy and carrot purée (v)	£23.50

### Sunday Sides

Koffman cabbage	£ 7.50	Braised red cabbage	£ 7.00
Pork, onion and sage stuffing	£ 8.00	Three cheese and truffle baked cauliflower	£ 9.00

**(See overleaf for desserts and digestifs)**

*An optional 12.5% service charge will be added to your bill.*

*Please inform us of any allergies and intolerances, a full list of ingredients is available on request.*

*(n) = contains nuts. (v) = vegetarian.*



## Desserts

Tiramisu	£ 9.50
Crème brûlée	£ 9.50
Raspberry and white chocolate baked Alaska	£13.50
Capezanna olive oil ice cream with Maldon sea salt	£ 9.00
Sticky toffee pudding with vanilla ice cream and custard	£10.50
Apple and cinnamon crumble with vanilla ice cream and custard (n)	£10.50
A plate of Golden Cross, Godminster, Stilton and Tunworth with quince and crackers	£16.00

## To Finish

Coffee or infusions with chocolate truffles <i>(Marrakech Mint, Earl Grey, English Breakfast, Camomile, and Gunpowder Green Tea)</i>	£ 7.00
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## Port

	<b>75ml</b>	<b>Bottle</b>
Unfiltered Late Bottled Vintage Port 2018, Sandeman, Douro, Portugal	£ 7.00	£62.50
20 Year Tawny Port, Sandeman, Douro, Portugal	£14.00	£90.00

## Sweets and Stickies

	<b>75ml</b>	<b>Bottle</b>
Manzanilla `Deliciosa` Pago de Miraflores NV, Valdespino, Andalucia, Spain	£6.00	
Pedro Ximénez `El Candado` NV, Valdespino, Andalucia, Spain	£7.75	
Sauternes 2016, Château Laville, Bordeaux, France	£12.00	£60.00

## Digestifs

Espresso Martini	£13.00	Cazcabel coffee	£ 5.50
Limoncello	£ 3.80		

## Brandy & Cognac (25ml)

		<b>Abv%</b>	
Courvoisier	France	40	£ 4.60
Remy Martin VSOP	France	40	£ 4.90
Sassy Fine Calvados	France	40	£ 4.90
Baron de Sigonac 20yr	France	40	£ 9.00

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