



May || Sunday

Smoked almonds <i>v gf</i>	£3
Root vegetable pakora , spiced tomato <i>v gf</i>	£5
Crispy cod cheeks , wild garlic mayonnaise	£6
Pork knuckle croquette , Bramley apple	£2 each
Porthilly rock oyster , rice wine vinegar, ginger, chive	£4 each
Isle of Wight tomatoes	£9.50
burrata, red onion, soft herbs <i>v gfo</i>	
Grilled Cornish mackerel	£9.50
paprika mayonnaise, pangrattato	
Drinkwater's asparagus	£10
cacklebean egg, wild garlic gremolata, sourdough, hazelnut <i>v</i>	
Tuna tataki	£12
soy, avocado, radish, shiso <i>gf</i>	
Slow-roast Blythburgh pork belly	£21
bramley apple sauce, all the trimmings	
Lemon & thyme roast free range chicken	£20
sourdough bread sauce, all the trimmings	
Roast top rump of Hereford beef	£22
stuffed Yorkshire pudding, horseradish, all the trimmings	
Butternut, wild mushroom & sage nut roast	£18
Yorkshire pudding, horseradish, all the trimmings <i>v</i>	
Chalk stream trout	£24.50
crushed potatoes, cucumber, almonds, horseradish, dill <i>gf</i>	
Dorset lamb rump	£26
smoked aubergine, panisse, wild garlic, crispy sweetbreads	
Wild Cotswold fallow deer haunch and faggot	£27.50
English asparagus, gem lettuce	
Chestnut gnocchi	£17
fricassée of mushrooms, wild garlic, chicory, goat's curd <i>v</i>	
Crispy heritage potatoes , kimchi hollandaise	£5
Charred spring cabbage , caraway butter <i>gf</i>	£5
Choux buns , praline cream, dark chocolate sauce	£8.50
Bread & butter pudding , marmalade ice cream	£8
Buttermilk panna cotta , ginger cake, rhubarb, pistachio	£8
Barkham Blue , malt loaf, fig relish, truffled acacia honey	£10