



July || Sunday

<b>Smoked almonds</b> <i>v gf</i>	£3
<b>Beef shin bao bun</b> , mole sauce, toasted nuts	£6
<b>Cauliflower cheese croquettes</b> , Oxford sauce	£5
<b>Root vegetable pakora</b> , spiced tomato <i>v gf</i>	£5
<b>Crispy cod cheeks</b> , lovage mayonnaise	£6
<b>Porthilly rock oyster</b> , red wine shallot dressing <i>gf</i>	£4 each
<b>Confit chicken</b>	£9
sweetcorn mousse, charred baby leek	
<b>Sardines</b>	£8.50
horseradish cream, pickles, toast <i>gfo</i>	
<b>Isle of Wight tomatoes</b>	£9.50
burrata, red onion, soft herbs <i>v gfo</i>	
<b>Tuna tataki</b>	£12
soy, avocado, radish, shiso <i>gf</i>	
<b>Roast top rump of Hereford beef</b>	£22
stuffed Yorkshire pudding, horseradish, all the trimmings	
<b>Butternut, wild mushroom &amp; sage nut roast</b>	£18
Yorkshire pudding, horseradish, all the trimmings <i>v</i>	
<b>Slow-roast Blythburgh pork belly</b>	£20
bramley apple sauce, all the trimmings	
<b>Lemon &amp; thyme roast free range chicken</b>	£16
sourdough bread sauce, all the trimmings	
<b>Loin of cod</b>	£24
potato & green pepper salad, parsley liquor, bottarga <i>gf</i>	
<b>Grilled cauliflower steak</b>	£16
grape & endive salad, ajo blanco <i>v</i>	
<b>Triple-cooked chips</b> <i>gf</i>	£5
<b>Jersey Royals</b> , mint, butter <i>gf</i>	£4.50
<b>Charred spring cabbage</b> , caraway butter <i>gf</i>	£5
<b>Green leaf salad</b> , house dressing <i>gf</i>	£4.50
<b>English strawberry cheesecake</b> , caramelised white chocolate, pistachio ice cream	£8.50
<b>Treacle tart</b> , salted yoghurt ice cream	£8.50
<b>Coconut panna cotta</b> , mango sorbet, passion fruit, coconut & cashew granola	£8
<b>Barkham Blue</b> , malt loaf, fig relish, truffled acacia honey	£10