



September || Sunday

Smoked almonds <i>v gf</i>	£3
Beef shin bao bun , mole sauce, toasted nuts	£6
Cauliflower cheese croquettes , Oxford sauce	£5
Root vegetable pakora , spiced tomato <i>v gf</i>	£5
Crispy cod cheeks , lovage mayonnaise	£6
Porthilly rock oyster , red wine shallot dressing <i>gf</i>	£4 each
Confit chicken	£9
sweetcorn mousse, charred baby leek	
Sardines	£8.50
horseradish cream, pickles, toast <i>gfo</i>	
Isle of Wight tomatoes	£9.50
burrata, red onion, soft herbs <i>v gfo</i>	
Tuna tataki	£12
soy, avocado, radish, shiso <i>gf</i>	
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>	
Slow-roast Blythburgh pork belly	£20
bramley apple sauce, all the trimmings	
Lemon & thyme roast free range chicken	£16
sourdough bread sauce, all the trimmings	
Pan-fried hake	£24
creamed potato, leeks, mussel & clam escabeche, chervil	
Grilled courgette	£16
squash, puy lentils, tomato chutney, vegan feta <i>vg gf</i>	
Triple-cooked chips <i>gf</i>	£5
Buttermilk creamed potato <i>gf</i>	£4.50
Charred spring cabbage , caraway butter <i>gf</i>	£5
Green leaf salad , house dressing <i>gf</i>	£4.50
Kheer basmati rice pudding , carrot sorbet, toasted almond granola <i>gf vg</i>	£8
English strawberry cheesecake , caramelised white chocolate, pistachio ice cream	£8.50
Treacle tart , salted yoghurt ice cream	£8.50
Barkham Blue , malt loaf, fig relish, truffled acacia honey	£10