

MARCH – SUNDAY

STARTERS

Beef tartare, mushroom, sorrel	12
Cured chalk stream trout, heritage beetroot, buttermilk	13
Scallop ravioli, avruga, seaweed beurre blanc	14
Onion broth, hen of the wood, black garlic, chive vg	9

MAINS

British cod, leeks, Fowey mussels, sea herbs	26
Roast cauliflower, spinach, coconut, dahl vg	18

ROASTS

Served with buttered hispi cabbage, smoked beetroot, roast potatoes, cauliflower cheese, Yorkshire pudding

Gloucester beef sirloin	24
Provenance free range chicken	22

SIDES

Triple-cooked chips	5
Beef fat Roscoff onion	3
Green salad, sherry vinaigrette	5
Cavolo nero	5
Extra Yorkie	3

PUDDINGS

Blood orange soufflé, chocolate ice cream (allow 20 mins)	11
Apple tarte fine, vanilla ice cream vg	9
Warwickshire honey soft serve, Yorkshire rhubarb	7
Choux bun, passion fruit, white chocolate	9
Three British cheeses, quince, seeded crackers	14

Please make our team aware of any dietary requirements before ordering.
Allergens can be present in any good kitchen, and we want to ensure your needs are fully met. A discretionary 10% service charge will be added to your bill.