

APRIL - SUNDAY

STARTERS

Beef tartare, mushroom, sorrel	12
Cured chalk stream trout, heritage tomato, sea herbs	13
Cornish crab tart, celeriac, apple	15
Heritage tomato salad, tea, basil vg	9

MAINS

Market fish, leeks, sauce américaine	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
Blythburgh pork loin	23

SIDES

Extra roast potatoes	5
Beef fat Roscoff onion	3
Green salad, sherry vinaigrette	5
Jersey Royals & spring greens	6
Extra Yorkie	3

PUDDINGS

Pistachio soft serve ice cream, coffee caramel	7
Pavlova, passion fruit, elderflower sorbet	9
Banana soufflé, hazelnut, chocolate (please allow 20 mins)	11
Choux bun, Alphonso mango, white chocolate	9
Three British cheeses, quince, seeded crackers	14
Tea or coffee, & a salted caramel chocolate bon-bon	4.50

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.