

JULY – SUNDAY

STARTERS

Barbecued quail, mushroom, sourdough, sorrel	12
Cured chalk stream trout, wasabi, kohlrabi	13
Cornish crab tart, celeriac, apple	15
Heritage tomato salad, tea, nasturtium vg	10

MAINS

Market fish, white asparagus, smoked eel, peas, girolles	26
Courgette, summer beans, mint, new season potatoes vg	20

ROASTS

Gloucester beef sirloin	24
Blythburgh pork loin	22
Hazelnut & squash nut roast vg	20
served with buttered hispi cabbage, roast potatoes, cauliflower cheese & Yorkshire pudding	

SIDES

Triple-cooked chips	5
Green salad, sherry vinaigrette	5
New season potatoes & summer greens	6
Extra Yorkie	3

PUDDINGS

Peach melba soft serve ice cream, almond, vanilla, raspberry	7
Vanilla set custard, blackcurrant sorbet vg	10
Apricot soufflé, lemon thyme ice cream (please allow 20 mins)	11
Cacklebean custard tart, Evesham strawberries	9
Three British cheeses, quince, seeded crackers	14
Coffee chocolate bon-bon & tea or coffee	4.50