



Sunday 17th March

Two courses - 35

Three courses - 40

Rosemary focaccia - Estate Dairy butter - 6.5

Roasted garlic hummus - rose harissa, flatbread - 8.5

Nocellara del Belice and Kalamata olives - 5

Beal's Farm Mangalitsa charcuterie - 10

Padron peppers - smoked sea salt - 8.5

Fish croquettes - wild garlic aioli - 8.5

Cauliflower soup - smoked almond pesto

Loch Duart salmon fishcake - herb emulsion, fennel salad

Salt baked beetroot - goats cheese, bitter leaves, horseradish

Confit chicken, smoked ham hock and black pudding terrine - Medjool date, shitake

Yellow fin tuna tartare - watermelon, avocado, blood orange ponzu, sesame (£7 supplement)

Roast sirloin of Shorthorn beef - roast potatoes, Yorkshire pudding, gravy

Roast Middle White pork belly - roast potatoes, Yorkshire pudding, gravy

Roast Suffolk lamb leg - roast potatoes, Yorkshire pudding, gravy

Wild garlic risotto - morels, Kelly's Canterbury, hazelnut

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Cornish hake - St Austell Bay mussels, sprouting broccoli, caper, chive

Sticky toffee Sundae

Dark chocolate Namelaka - coconut sorbet

Pavlova - poached rhubarb, lemon curd

Bramley apple crumble - vanilla custard

Ice cream and sorbets

Selection of British cheeses

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.