



Sunday 10th October

Two courses - 28

Three courses - 35

Padron peppers - chipotle chilli - 5

Roasted garlic hummus - rose harissa - 6

Artisan Sourdough - cultured butter - 5.5

Chorizo - blossom honey - 5

Nocellara del Belice olives - 4.5

Roast butternut squash soup - crème fraiche, rocket pistou

Whipped goats' cheese - heritage beetroots, walnut, clementine

Cured line caught mackerel - kohlrabi, muscat grape, buttermilk, dill, horseradish

Yellowfin tuna tartare - watermelon, avocado, shiso, ponzu (£6 supplement)

Smoked ham hock and black pudding terrine - celeriac, shimeji, black autumn truffle

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

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

Roast free-range chicken - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

Sweetcorn risotto - ricotta, toasted hazelnuts, extra virgin olive oil

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

South Coast ray wing - caper brown shrimp butter, samphire, new potatoes

Sticky toffee sundae

Ice cream and sorbets

Vanilla crème brûlée

Selection of British cheeses (£4 supplement)

70% Saint Domingue dark chocolate mousse - Hugh Lowe Farm raspberries

Bramley apple and blackberry crumble - clotted cream

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

Please ask a member of staff for our vegetarian and vegan menu if required.

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.