

Sunday 12th June 2022

Two courses - 30

Three courses - 35

Roasted red pepper hummus - rose harissa, flatbread - 6.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - chipotle chilli - 6

Chorizo - blossom honey - 6

Nocellara del Belice and Kalamata olives - 4.5

Roasted carrot and coriander - crème fraiche

Isle of Wight tomatoes - goats curd, basil, tapenade

Creedy Carver chicken liver parfait - peach chutney, madeira jelly, brioche

Cured chalk stream trout tartlet - cucumber, crème fraiche, horseradish

Yellowfin tuna ceviche - avocado, jalapeno, sesame, ponzu (£5 supplement)

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

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

Middle white pork belly - beef fat roast potatoes, Yorkshire pudding, gravy

Courgette and pea risotto - ricotta, toasted hazelnuts

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

Stone bass - Wye Valley asparagus, Shetland Isle mussels, chive beurre blanc

Assiette of 70% Tanzanian chocolate delice - chocolate mousse, salted caramel ice cream, cocoa nib tuile

Crème brûlée - chocolate chip cookie

Cheesecake mousse - butter crumb, peach, raspberry sorbet, toasted almond

Sticky toffee sundae

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

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.