



Sunday 18th September 2022

Two courses - 30

Three courses - 38

Roasted garlic hummus - rose harissa, flatbread - 7.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - smoked sea salt – 6.5

Nocellara del Belice and Kalamata olives - 4.5

Sticky Merguez - blossom honey - 6

Fish croquettes - tandoori mayo - 7.5

Roast butternut squash soup - sour cream, pumpkin seeds

Buffalo burrata - Isle of Wight tomatoes, peach, basil oil

Hot smoked salmon - crème fraiche, cucumber, horseradish

Chicken liver parfait - plum chutney, madeira jelly, toasted brioche

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

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

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

Roast Ross Cobb chicken - beef fat roast potatoes, Yorkshire pudding, stuffing, gravy

Cauliflower risotto - toasted hazelnuts, truffled ricotta, watercress

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

Cornish cod - crushed potatoes, summer beans, crab sauce

Sticky toffee Sundae

Plum crumble - vanilla custard

Baked vanilla cheesecake - Hugh Lowe Farm summer berries

Dark chocolate delice - salted caramel ice cream

Ice cream and sorbets

Selection of British cheeses (£5 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.