



Sunday 25th July

Two courses - 28

Three courses - 35

Padron peppers - chipotle chilli - 4.5

Chorizo - blossom honey - 5

Roasted garlic hummus - rose harissa - 6

Nocellara del Belice olives - 4.5

Artisan Sourdough - cultured butter – 5.5

Sweetcorn soup – crème fraiche, smoked paprika

Confit Loch Duart salmon - yoghurt, dill, cucumber, horseradish

Creedy Carver chicken liver parfait - Orchard chutney, toasted sourdough

Isle of Wight tomatoes - Buffalo burrata, yellow peach, almond, lovage

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

Confit Aylesbury duck terrine – celeriac remoulade, shimeji, Australian black winter truffle (£4 supplement)

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

Roast middle white pork belly - beef fat roast potatoes, Yorkshire pudding, red wine gravy

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

Courgette and pea risotto - goats curd, toasted hazelnuts, lemon oil

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

Line caught Cornish pollack – Shetland Isle mussels, summer vegetables, new potatoes

Sticky toffee sundae

Ice cream and sorbets

Vanilla crème brûlée

Selection of British cheeses (£4 supplement)

70% Saint Domingue dark chocolate mousse - salted caramel ice cream, cocoa nib

Tahitian vanilla and ricotta cheesecake - Kentish berries, brown butter

Bramley apple crumble - vanilla custard

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.