



## Sample Sunday Menu

December

Two courses - 28

Three courses - 35

**Padron peppers** - chipotle chilli - 5

**Roasted garlic hummus** - rose harissa - 6

**Sourdough** - cultured butter - 5.5

**Chorizo** - blossom honey - 5

**Nocellara del Belice olives** - 4.5

**Celeriac soup** - crème fraîche, stilton

**White Lake Farm goats curd** - mulled pears, walnut, clementine

**Beetroot cured salmon** - yoghurt, dill, kohlrabi, horseradish

**Creedy Carver chicken liver parfait** - truffle, orchard chutney, toasted sourdough

**Yellowfin tuna tartare** - watermelon, avocado, wasabi, shiso, sesame, ponzu (£5 supplement)

**Dorset crab** - Pink Lady apple, almonds, sorrel, lovage (£6 supplement)

**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

**Crown prince squash risotto** - ricotta, sage, toasted hazelnuts, extra virgin olive oil

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

**South Coast Ray Wing** - caper brown butter, samphire, new potatoes

**Sticky toffee sundae**

**Ice cream and sorbets**

**Vanilla crème brûlée**

**Selection of British cheeses** (£4 supplement)

**Dark chocolate and ricotta cheesecake** - poached pears

**Tahitian vanilla bread and butter pudding**

**Bramley apple 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.