

SUNDAY



SNACKS

- Ajo Blanco & Focaccia 7.5

Toasted almonds, grapes
- Montgomery Cheddar Doughnuts 7.5

Spiced fig relish
- Steak Tartare 12

Beef dripping toast

STARTERS

- Prawn Cocktail 12

Bread & Netherend Farm Butter
- Half-Shell Scallop 7.5 *ea*

XO Butter
- Lamb Croquettes 11

Pomegranate, preserved lemon yogurt
- Maldon Rock Oysters

Shallot Vinegar or Nahm Jim

one 4 // three 11.5 // six 21 // twelve 39
- Staithe Smokehouse Salmon 12

Horseradish crème fraîche, dark rye
- Beef Carpaccio 12.5

Black garlic mayo, capers, parmesan
- Salt Baked Heritage Beetroot 10.5

Old Winchester, walnuts, sherry vinegar
- Korean Chicken 10

Crispy noodles, spring onions, chilli, yuzu mayo

SUNDAY ROASTS

All our roasts are served with seasonal vegetables, garlic & thyme roast potatoes, Yorkshire pudding & plenty of our signature gravy

- Dry Aged Sirloin of Beef 25

Horseradish sauce
- Priors Hall Farm Pork Loin 24.5

Apple sauce, crackling
- Hermitage rd. Tear & Share Shoulder of Lamb 60

Mint sauce
- Cotswold White Chicken 24.5

Sausage & thyme stuffing
- Sweet Potato & Pecan Nut Roast 19

Vegan jus

MAINS

- Whole King Prawns 29

Garlic, chilli & lemon butter, fries
- Thai Red Curry 18.5

Okra tempura, oyster mushroom, vermicelli noodles
- Honey & Chilli Glazed Salmon 23.5

Sticky coconut rice, yuzu mayo
- Mibrasa Roasted Aubergine 18

Pomegranate molasses, yogurt, harissa couscous

SUNDAY SET MENU

Two courses 33.5 Three courses 39.5

STARTERS

- Prawn Cocktail

Bread & Netherend Farm Butter
- Salt Baked Heritage Beetroot

Old Winchester, walnuts, sherry vinegar
- Korean Chicken

Crispy noodles, spring onions, chilli, yuzu may

SUNDAY ROASTS

- Prior's Hall Farm Pork Loin
- Dry Aged Sirloin of Beef
- Cotswold White Chicken Supreme

DESSERTS

Crumble of the day or any dessert
supplement for cheese board

SIDES

- Creamed Leek Gratin 5

Roasted Seasonal Vegetables 5
- Honey Glazed Pigs in Blankets 7

Cauliflower Cheese 5.5
- Roast Potatoes 5.5

Truffled Parmesan Fries & Aioli 6.5

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code.
A discretionary service charge of 12.5% is added to your bill.

