

Barge Bloody Mary V 10

Sourdough Focaccia Skillet, Seasonal Butter V VGA 8

Carlingford Pickled Oyster, Charred Spring Onion Oil, Blood Orange GF 5.5

## SMALL PLATES

Garden Herb Bhaji, Carrot Emulsion & Preserved Lemon GF VG 7.8

Pea Tartlet, Smoked Cods Roe, Lovage Emulsion, Pea Shoots 12

(+3) Chalk Stream Trout Rillettes, Pickled Watermelon Radish, Whipped Hollandaise, Prawn Cracker GF 15.8

(+3) Violet Artichoke A La Grecque, Fried Artichoke, Artichoke Puree, Wild Garlic VG

Pigs Head Croquette, Piccalilli, Frisée 11

SUNDAY ROASTS (Daily Changing Sustainable Specials Available on Request\*)

Ethical Butcher Aberdeen Angus Beef Rump DF 29

Norfolk Marshland Lamb Leg DF 27

Suffolk Red Bruntona Pork Belly DF 26

(+4) Trio of Roasts 31

All served with duck fat roasted potatoes, honey roasted carrots, seasonal greens, braised red cabbage, root veg mash & a Yorkshire pudding

Shallot Tart VG 21

Served with VG roasted potatoes, roasted miso carrots & seasonal greens. Add a yorkie 1

## SIDES

To Share: 4 Cheese Truffle Cauliflower V 12

Stratford Polytunnel Herb Salad, Spelt, Lemon Dressing VG GFA 6

Veg Sides VGA GF 6.5

Duck Fat Roast Potatoes VGA 6.5

Honey Mustard Glazed Pigs In Blankets DF 6.5

## **SWEET**

Chocolate & Peanut Delice, Salted Caramel Ice Cream V 12

Vegan Creme Caramel, Almond Brittle, Passionfruit VG GF 10

Forced Yorkshire Rhubarb Millefeuille, Blood Orange & White Chocolate 11.6

## FANCY THREE COURSES? TRY OUR SUNDAY SET MENU - 45\*\* (VEGAN 38)

Whole suckling pig + all trimmings. Serves 10-15 guests. 72 hour notice required!

<sup>\*\*</sup>Dishes marked with a (+) carry a supplement on the set menu



 ${f N}$  Contains Nuts  ${f GFA}$  Gluten Free Available  ${f DF}$  Dairy Free  ${f V}$  Vegetarian  ${f VGA}$  Vegan Available  ${f Z}$  Zero Waste  ${f NL}$  No/Low Alcohol | Please let our staff know of any allergies or dietary requirements. Unfortunately, we cannot cater to severe allergies.

<sup>\*</sup>Not available on Set Menu