

SUNDAY MENU

SNACKS

Homemade bread, whipped Jersey butter [v]	£4.50	Pork and lovage croquettes smoked apple sauce	£4.50	Homemade garlic and rosemary bread [v]	£4.50
Chargrilled Padron peppers,	£4.50	Chickpea fries	£5.50		

STARTERS

Pan fried scallops, shallot puree, haze and caper crumb	elnut £11.50	16oz T-Bone	£36.00
		16oz Ribeye	£36.00
Beef carpaccio, pickled baby vegetal Cornish shavings and olive oil	£9.50	16oz Chateaubriand to share served with chips and two sauces	£65.00
Glazed heritage goat's cheese,		The state of the s	
baby beets and cress salad [v]	£8.50	35oz English Tomahawk to share served with chips and two sauces	£75.00
Slow cooked crispy pork belly, celeria		40 a = 10th a - a	607.00
slaw, black pudding apple puree	£8.00	10oz Ribeye	£27.00
Jerusalem artichoke soup, trompette mushrooms, Winchester cheese [v]		8oz Rump	£16.00
,		10oz Sirloin	£26.00
Truffled wild mushrooms, grilled garli rosemary bread, soft hen's egg [v]	ic £8.00	Goosnargh chicken breast	£14.50
Spiced squash and quinoa salad, romanesco, pomegranate [v]	£7.00	Salmon fillet	£14.00
Gin cured Scottish salmon, beetroot & fennel	£9.50	Steaks are served with a sauce of choice: Peppercorn, Béarnaise, Red	•

FROM THE GRILL

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16oz Chateaubriand to share served with chips and two sauces	£65.00	
35oz English Tomahawk to share served with chips and two sauces	£75.00	
10oz Ribeye	£27.00	
8oz Rump	£16.00	
10oz Sirloin	£26.00	
Goosnargh chicken breast	£14.50	
Salmon fillet	£14.00	
Steaks are served with a sauce of your		

MAINS

Cumbrian lamb rump, English minted peas, squash fondant potato	£19.00
Aged Limousin burger, charcoal mayonnaise, smoked applewood cheese, chips	£16.00
Goosnargh chicken breast, potato pur and kirsch cherries	ree £18.00
Sea bass, samphire bacon, crushed Jersey Royals, chive butter sauce	£17.00
Strozzapreti, fresh basil and pine nut pesto, marinated cheese, olives, rocket [v]	£14.00
Minted pea risotto with smoked garlic and crispy onions [v]	£14.00
Braised beef cheek, spring greens, bone marrow crumb	£18.00
Roast cod, mango salad, light-spiced cauliflower	£17.50

SIDES

Sweet potato fries	£4.00
Buttered Jersey Royals	£4.00
Wilted kale, garlic and bacon	£4.00
Chantenay glazed carrots	£4.00
Caesar salad	£4.00
Mash	£4.00
Chips, harissa salt	£4.00
Heritage tomato salad	£4.00
Cauliflower cheese	£4.00
Spiced red cabbage	£4.00
Yorkshire pudding	£1.00

ROASTS

Half roast chicken, Sunday garnish, gravy	£15.95
Roast topside of beef, Sunday garnish, gravy	£15.95
Slow cooked crispy pork belly, Sunday garnish, gravy	£14.95
Roasted squash, spinach, pinenut and gruyere pithivier, Sunday garnis roasted vegetable gravy	h, £14.95

& bone marrow jus or Garlic Butter.

DESSERTS

The Allotment – Chocolate soil, choc cherry kirsch mouse, marzipan carrot strawberry sorbet, baby toffee apples and micro basil mint	
Chocolate peanut butter cheesecake, crunchy honeycomb and vanilla ice cream	£7.00
Glazed vanilla brulee, Grand Marnier and mint fruit basket	£6.50
Slow cooked pineapple, coconut crumble, grass ice cream	£6.00
Selection of freshly churned ice cream and sorbets	£6.00
Selection of local cheeses from the board, chutney, walnuts, crackers	£9.00
Caramel tart with vanilla ice cream	£7.00

