



Focaccia & butter 6.50

First Course

Ham hock croquette with celeriac remoulade
 Warm tomatoes, sweetcorn pottage, dashi & blackcurrant leaf
 Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber
 Hot smoked trout, fennel salad, sake trout roe & dill sour cream

Second Course

Roasts

Roasted pork belly & apple sauce
 Grilled chicken & stuffing
 Lamb rump & mint sauce +12
 Grilled spring cabbage with squash hot sauce

All served with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy or sauce

Seasonal Mains

Lamb rump, Isle of Wight tomato & pistachio pesto +6
 Ricotta gnocchi, asparagus & wild garlic sauce
 Lemon sole, potato puree with lemon & parsley butter +4
 Market Fish Daily Price
 Market cut Daily Price

Sides

Hand-cut chips 6.50
 Green salad 6.50
 Mixed vegetables with miso dressing 7.95
 Smoked cream potatoes 7.95

Third Course

Strawberries & cream
 "Snickers" Caprice cake
 Caramelized whey tart with yoghurt sorbet
 Two cheese plate with fruit loaf & chutney

Children's Roast including a soft drink & ice cream 10

If you have any allergies or intolerances please inform a member of the team before ordering

Please note a discretionary 10% service charge will be added to your bill