



SUNDAY MENU

2 Courses 31 3 Courses 38

Aperitifs

Seasonal Cobbler 10 - Rhubarbarella 12.5 - +&+ Cava 9

Snacks

Spiced Smoked Nuts *vg, ngc* 5

Sourdough Bread & Homemade Butters or Extra Virgin Rapeseed Oil *v, vg* 6

Carlindford Oysters, Natural or Kimchi Liquor *ngc* 4 each

Pickles & Ferments *vg, ngc* 4

Old Winchester Cheese Gougères *v, ngc* 5

Split Pea Chips with Mushroom Ketchup *vg, ngc* 5

Toasted Yeast Puffs *vg, ngc* 5



Starters

Potato, Truffle & Wild Garlic Soup, Killeen Goats Cheese, Sourdough *vg, ngc*

Hibiscus Glazed Beets, Radicchio, Blood Orange & Hazelnut *ngc*

Mussels with Cider, Burnt Butter, Wild Garlic & Parsley *ngc*

Smoked Chalk Stream Trout, Mustard Cream, Rhubarb Ketchup, Rye *£2 supplement*

Mains

Roast Beef, Yorkshire Pudding & Horseradish Sauce

Slow Roast Porchetta, Crackling, Fennel Salt, Smoked Apple Sauce *ngc*

Roast Somerset Saxon Chicken, Truffled Leek Sauce

Pip Fish Pie *ngc*

Braised Leek & Butterbean Gratin, Pickled Mushroom & Red Wine Sauce *vg, ngc*

All Served With Caramelised Onion Purée, Seasonal Greens

Beef Dripping or Vegan Roast Potatoes & Gravy or Sauce

Extra Sides

Old Winchester Cauliflower

Cheese *ngc, v* 7

Creamed Potato *ngc, v* 1

Buttered Greens *ngc* 5

Beef Dripping Roast Potatoes *ngc* 5

Vegan Roast Potatoes *vg, ngc* 5

Yorkshire Pudding *v* 1

Jug Of Gravy *ngc* 3

Wine

	125ml	175ml	Bottle
Basic Instinct - Chardonnay, Villa Noria, Languedoc France	8.5	12	48
K-nom - Malbec, Clos Troteligotte, Cahors France	8.75	12.25	49
Lia - Pet Nat, Rosado Nivarius, Rioja Spain	10	-	54

vg - vegan *v* - vegetarian *ngc* - no gluten containing ingredients

If you have food allergies, dietary restrictions or intolerances please let us know. Game may contain shot.

A discretionary service charge of 12.5% will be added to your bill. VAT is included at the prevailing rate.