Sunday Lunch 22nd November

Salted Mocha Negroni coffee-infused Tanqueray Dry Gin, dark cacao Sweet Vermouth, Campari, Aztec chocolate bitters, sea salt, orange twist 12

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley 9
Ribblesdale Crottin goat's cheese red pepper chilli jam, pine nuts 10
Seared King Scallops butternut squash puree, samphire 18
Prosciutto de Parma Riserva parmesan, quince, rocket, honey 10
Prawn cocktail lettuce, tomato, lemon 8

Burgers (hand-cut chips, brioche bun, coleslaw)

West Country Dry-aged beef burger mature cheddar, caramelised onions, lettuce, tomato, gochujang mayonnaise 23
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo 19
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce 20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib
Double up your burger £4, add a fried egg £2

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo 25
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing 24
Pan fried gnocchi wild mushrooms, truffle oil, spinach, cream, parmesan, pine nuts 24
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce 30
Add garlic king prawns to your steak £7
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshield cheese, Russian dressing, house-baked bread 25

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink 24
Tamworth pork shoulder apple sauce 23
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £9

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Duck-fat roast potatoes
Tangzhong dinner rolls, tomato butter & oil
Sunday roast veg
Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese
Sugar snaps, toasted nuts & seeds
Jerusalem artichokes, wholegrain mustard & honey

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Apple, plum & blackberry crumble custard 8
Affogato; 2 scoops of vanilla & espresso 7
Quince tart Italian meringue 9
Tonka bean cheesecake blackcurrant compote 9
3 scoops vanilla ice cream toffee sauce 8
Cheese board apricot chutney, plum loaf, crackers, celery & grapes 15
Isle of Mull Cheddar, Driftwood Aged Goat's Cheese, Dorset Blue Vinny

Little Pudding Tea or coffee with a small serving of either 8
Damson fool, ginger crumb / Dark chocolate crèmeux, blackcurrants, chocolate soil / Passionfruit mousse, candied cashews
All the little puddings the 3 small puddings above 18

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests.
All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.