

SUNDAY MENU

Available 12:00 to 14:15, then 18:00 to 20:30

SNACKS

Saltmoore Focaccia	6
Whitby Sea Salt, Rosemary Oil	
Crispy White Bait *	9
Lemon & Crab Mayo	
Coastal Cheddar Cheese Croquetas	8
Fermented Sweet Chilli Sauce	
Honey Glazed Chorizo Bites	8

STARTERS

Venison & Duck Terrine *	18
Pistachio, Plum Chutney, Toasted Ciabatta	
Caramelised Mushroom Soup *	16
Old Winchester & Truffle Beignets, Madeira Onions	
Glazed Goat's Cheese Crostin *	16
Beetroot, Blackberry, Hazelnuts	
Roasted Autumn Squash Salad *	16
Dukkah, Coconut Cream, Bitter Leaves	
Confit Chalk Stream Trout *	18
Quince, Chicory, Horseradish	

SIDES

Seasonal Vegetables *	6
Beef Dripping Roast Potatoes	
Braised Pork Shoulder Stuffed Yorkshire Pudding	8
Braised Beef Cheek Stuffed Yorkshire Pudding	
Cauliflower Cheese *	

SUNDAY ROAST

Roasted Waterford Farm Salt-Aged Beef Rump *	38
Beef Dripping Roast Potatoes, Confit Red Cabbage, Crushed Carrot & Swede, Cauliflower Cheese, Yorkshire Pudding, Horeseradish	
Rolled Saddleback Pork Belly *	36
Pork Fat Roast Potatoes, Confit Red Cabbage, Crushed Carrot & Swede, Cauliflower Cheese, Yorkshire Pudding, Caramelised Apple	
Roasted Leg & Breast of Chicken *	34
Buttered Mash Potato, Creamed Cabbage, Roasted Shallot, Cauliflower Cheese, Yorkshire Pudding	

MAINS

Seared Stone Bass *	34
Haricot Beans, Yorkshire Guanciale, Mussel Cream	
Spelt Risotto	30
Jerusalem Aritchoke & Kale Pesto, King Oyster Mushroom	

DESSERTS

Sticky Toffee Pudding	13
Salted Caramel Sauce, Clotted Cream	
Spiced Apple & Pear Crumble *	13
Vanilla Ice Cream	
Chocolate & Hazelnut Tart	15
Brown Butter Ice Cream	
Courtyard Dairy Cheese Plate	16
Soft, Hard, Blue	

If you have an allergy or intolerance, please let us know. Dishes marked with * can be prepared Gluten Free. Whilst we do our best, we can't guarantee that any of our dishes are totally allergen free. Please note, we add a 12.5% discretionary service charge.