

SUNDAY MENU

Summer is one of our favourite times of year in the kitchen. With fields, gardens and coastlines full of incredible produce, we've created a menu that celebrates the season, using fresh ingredients from British farmers, growers, fishermen and artisan producers.

LIGHT BITES & BREAD

Nocellara Olives stone in VE 4.5

Sage and Onion Pork Scratchings 4.5

Corn Ribs kimchi salt, gochujang VE 6

Smoked Ham Hock and Leek Croquettes lemon and crushed pea mayonnaise 8

Paul Rhodes London Sourdough slow-roasted garlic and sorrel butter V *VE 6.95

SMALL PLATES

Bang-Bang Cauliflower sriracha and sesame mayonnaise, coriander VE 7

Chilled Isle of Wight Tomato Soup sorrel and cucumber salsa, sourdough croutons VE 7.5

Ham Hock Terrine celeriac remoulade, gooseberry chutney, buttered rye bread 8

Coronation Pork Scotch Egg mango chutney mayonnaise 9.5

Burrata and Isle of Wight Tomato Salad sourdough croutons, summer leaves V 11

Prawn Cocktail Aleppo chilli and dill Marie Rose 12.5

Scallops Wrapped in Smoked Bacon 'nduja butter, roasted cauliflower 12.5

SUNDAY ROASTS

all roasts served with rosemary roasted potatoes, Yorkshire pudding, roasted leeks and salsa verde, peas and charred baby gem, gravy

Sirloin of British Beef homemade horseradish cream 29.95

Porchetta sage and onion stuffed apple 23.5

Roast Half Spatchcock Chicken confit garlic and herb butter 24.5

Mushroom Wellington Yorkshire pudding, roast potatoes, seasonal vegetables, plant-based gravy VE 21

Rosemary Roast Leg of West Country Lamb salsa verde 25

EXTRA YORKSHIRE PUDDING AND GRAVY 1 | ROSEMARY ROASTED POTATOES AND GRAVY 1 | CAULIFLOWER CHEESE, MORNAVY SAUCE V 7.5

FROM THE GRILL

British Beef Burger Oglesfield cheese, pickles, lettuce, ketchup, mayonnaise, bun, skin-on-fries 20.5

ADD SMOKED APPLEWOOD CHEESE 2 | SMOKED STREAKY BACON 2.5 | EXTRA PATTY 5

Steak Frites peppercorn sauce, skin-on-fries 27.5

House Recipe Sauces

TRIPLE PEPPERCORN SAUCE 2.5 | RED WINE & MADEIRA JUS 2.5 | HP SAUCE GRAVY 2.5 | BÉARNAISE SAUCE V 3.5 | SLOW-ROASTED GARLIC AND SORREL BUTTER V 2.5

V vegetarian. VE vegan. *VE can be adapted to vegan. *V can be adapted to vegetarian.

An optional 12.5% service charge will be added to your bill. Please make the team aware of any allergies you might have before ordering. Dish ingredients may vary. An allergen matrix is available on request

LAND, SEA & GARDEN

Summer Pea and Artichoke Risotto green and yellow courgettes, Lincolnshire poacher V *VE 17

Plant-Based Burger vegan cheese, pickles, lettuce, skin-on-fries VE 20.5

Aspall Cider-Battered Haddock triple-cooked chips, mushy peas, tartare sauce, lemon 21

Chalk Stream Trout apple cider beurre blanc, new potatoes, sorrel, capers 25.5

Buttermilk Chicken Burger smoked Applewood cheese, ranch dressing, smoked streaky bacon, confit onion, skin-on-fries 21.5

SEASONAL SIDES

Caesar Salad croutons, Parmesan 5 ADD ANCHOVIES 2

Buttered Seasonal Greens V *VE 5

Panzanella Salad *V *VE 5.95 ADD ANCHOVIES 2

POTATOES

Skin-On-Fries rosemary and thyme sea salt *VE 5 ADD PARMESAN AND TRUFFLE 2

Triple-cooked Chips rosemary and thyme sea salt 5 ADD PARMESAN AND TRUFFLE 2

Buttered New Potatoes fresh mint, lemon V 6.5

FIXED PRICE MENU

Two Courses 24.95 / Three Courses 29.95

AVAILABLE MONDAY - THURSDAY FROM 12PM - 5PM

TRADITIONAL AFTERNOON TEA 32.95pp

Includes bottomless tea and cafetière coffee / Upgrade to Champagne afternoon tea for 37.95pp

ASK THE TEAM TO VIEW THE MENU

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