

Sunday Lunch 1st December

2 course £28 3 course £32

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£5 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Venison tartare hen's yolk

Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil

Scottish smoked salmon & chive cream cheese lemon, bread

NVB Welsh Rarebit on toast Egyptian Cream milk stout onion jam, fried hen's egg

Hereford beef carpaccio rocket, parmesan

Autumn squash mushrooms, lemon, onion, sage, whipped feta

Mains (include a side dish)

Mediterranean Seabass pomme rosti, smoked bacon, courgette, samphire, peas

Caraway roasted carrot & potato pave whipped beets hummus, fennel, chickpeas, Dijon dressing

Gressingham duck breast dauphinoise potato, green beans, pan jus *£5 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress

Add garlic king prawns to your steak £7

Cumin roasted aubergine creamed tofu, balsamic onion, tomato, almonds, gochujang dressing

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Wild mushroom & tarragon risotto parmesan, poached hen's egg

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

Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**vegan friendly buns & cheese available

Cheese Burger* home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

*Double up with an extra patty in your burger £4, add a fried egg £2

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink

Tamworth shoulder of pork apple sauce

Yorkshire pudding, duck fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Duck-fat roast potatoes

Sunday roast veg

Mangetout, toasted nuts & seeds

Rocket, parmesan, capers, sun blush tomatoes

Mac n 4 Cheese

Tangzhong dinner rolls, tomato butter & oil

Spiced autumn squash, pomegranates, tahini

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Gooseberry steamed sponge custard

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Rhubarb & apple crumble custard

Cheese board* apricot & orange chutney, plum loaf, crackers, celery & grapes

Burford Cheddar, Tunworth, Ashcombe *£5 supplement

Little Pudding Tea or coffee with a small serving of either

Dark chocolate torte / Lemon posset / Apricot frangipane tart

All the little puddings the 3 small puddings above *£5 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.