

Wines of the Week

Bourgogne Chardonnay Les Murelles Domaine Roux 2014

Classic white Burgundy, a rich style of white wine with aromas and flavours of lemon, apple and brioche. A creamy mouthfeel balanced by good freshness.

500ml £24

Saint Cosme - "Côtes du Rhône" AOP Côtes du Rhône - Rouge 2016

This 2016 vintage shows top quality fruit of blackcurrant and wild raspberry, magnificently intense color and layered texture with notes of truffle and licorice.

500ml £21

Sunday lunch

Two courses £24 | Three courses £28.50

Chilled pea & garden mint soup (v)

Isle of Wight tomato salad, burrata, basil & balsamic

Chicken liver parfait, burnt orange, toasted brioche

Citrus cured salmon, avocado & grapefruit



Sirloin of Hereford beef, Yorkshire pudding, roast potatoes, red wine gravy
Served pink with swede puree, cauliflower cheese & buttered kale

Gloucester Old Spot pork belly, creamed potatoes, gooseberry sauce & roasting juices
Served with swede puree, cauliflower cheese & buttered kale

Whole roast plaice in seaweed butter, new potatoes & spring greens

Mushroom & truffle risotto, Old Winchester (v)

Sides £3.50

Creamed potatoes | Buttered kale | Chips cooked in dripping | Leaf salad | Cauliflower cheese



Cambridge burnt cream

Chocolate delice, hundreds & thousands, crème fraiche sorbet

Sticky toffee pudding, pecans, ginger ice cream

Selection of Great British cheeses

Served with quince paste, crackers & sourdough

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.