

Sunday 20th June

Apple tart Tatin, vanilla ice cream, butter scotch sauce

For 2 to share, please order in advance

Atlantic cod ceviche, yuzu, muscat grape

Duck liver parfait, toasted sourdough, whisky & orange marmalade

Wye Valley asparagus, confit egg yolk, shallot butter (v)

Chilled pea & mint soup, crème fraiche (v)



Roast sirloin of 40-day dry aged Dunwood farm beef,
roast potatoes, treacle glazed carrot, Yorkshire pudding, cauliflower cheese, pan gravy

Whole roast poussin,
roast potatoes, treacle glazed carrot, Yorkshire pudding, cauliflower cheese, pan gravy

24^{oz} rib of rose veal, beef fat roast potatoes, savoy cabbage, treacle glazed carrot, cauliflower
cheese, Yorkshire pudding and pan gravy,

For 2 to share - £20 supplement

Buckwheat & barley, broad bean, spring onion & house ricotta, English radish, viola (v)

Pan fried whole plaice, Cornish new potatoes, samphire, brown butter



Our very special tiramisu

Sticky toffee pudding, rum & raisin ice cream, toffee sauce

A selection of 3 cheese, poached pear, sesame seed cracker

2 courses £27.50

3 courses £35.00

Please inform us of any allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% is included in the final bill.