

Sunday Lunch

March 21st

Apple Tarte Tatin, vanilla ice cream, toffee sauce

For 2 to share. Please order this dessert in advance as it requires 45 minutes cooking time

Steamed Cornish mussels, white wine cream sauce, soda bread

Sautéed wild mushrooms & wild mushrooms on sourdough toast (v)

Jerusalem artichoke velouté, sunflower seed pesto, multi seed roll (v)

Chicken liver parfait, beetroot chutney, Duncombe ale bread

Vinã Echeverria Chardonnay Gran Reserva, Chile

Charming & elegant Chardonnay; rich yet fresh on the palate, it has a balancing acidity & flavours of dried fruit and pineapple, which carry through to a long finish.

175ml 10 500ml 26 bt 37.5

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Dry aged sirloin of Dunwood Farm beef,

Yorkshire pudding, chantenay carrots, red cabbage, greens, roast potatoes & cauliflower cheese

Honey & mustard glazed ham, parsley sauce, Oxford condiment,
chantenay carrots, greens, red cabbage, roast potatoes & cauliflower cheese

Pan fried cod loin, purple sprouting broccoli, crispy potato terrine, smoked eel sauce

Charred spring cabbage, white onion sauce, wild garlic gremolata, new potatoes (v)

Château de Saint Cosme Côtes du Rhône

100% Syrah, sourced from the Gard region on the right bank of the Rhône, characterized by limestone & pebbles. Profile: Expressive, fresh, & savoury, with aromas of blackberry, violet, tobacco, & olive.

Excellent with our roast beef!

175ml 10 - 500ml 27 - bt 40

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Blood orange meringue tart

Dark chocolate & vanilla choux bun, chocolate sauce

Apple & sultana crumble, Birds custard ice cream

A selection of 5 cheeses, homemade biscuits & crackers, tea loaf

7.50 supplement

2 courses 35

3 courses 42.5

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill