

SUNDAY ROAST

STARTERS

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- Sourdough bread**, cultured butter 9
- Smoked beetroot**, candied walnuts, rocket, goat's cheese & tarragon dressing 16
- Butternut squash soup**, parsnip & apple, horseradish cream 17
- Three fine de claire oysters**, pickled rhubarb, sherry vinegar & black pepper 18
- Port & chicken liver pate**, cornichon, radish & grilled baguette 18
- Cured salmon**, horseradish cream, dill cucumber & sourdough 21
- Heirloom tomato & burrata**, balsamic, basil & pickled shallots 24
- Prawn cocktail**, marie rose, tomato & lettuce 24
- Beef tartare**, juniper berry, capers, shallots & wood sorrel 26

MAINS

*All served with watercress, roast potatoes, yorkshire pudding & traditional gravy.*

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- Grain fed sirloin (200g)**, english mustard, mushrooms & bone marrow jus 38
- Crackled belly of pork**, clove & apple sauce 28
- Whole spring chicken**, garlic, thyme & lemon 28
- Pan roasted seabass**, cherry tomato & seafood broth 28
- Chestnut & mushroom wellington**, root vegetables, watercress & mustard sauce 26

SHARING ROASTS

*Please allow 30 minutes cooking time.*

- Rangers valley porterhouse** (500g, good for two people) 95
- Westholme wagyu tri-tip** (1kg, good for four people) 150

ROASTS TO SHARE

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- Yorkshire pudding** 3 each
- Garden salad**, peas, egg, baby gem & radish 9
- Baked cauliflower cheese** 9
- Roasted parsnip**, turnip & swede 9
- Hand cut chips**, rosemary salt & caper mayo 12
- Roasted potatoes** 12
- Brandy baked carrots**, honey & sesame seeds 12
- Brussel sprouts**, bacon & maple 14

