



SUMMER SUNDAY GROUP DINING MENU

STARTERS

Soup (V)

Roast butternut squash, burnt leeks, lemon crème fraiche pumpkin seeds crisps 6.00

Carpaccio

Of beef sirloin in our gun powder marinade, bourbon pickled mushrooms blue cheese, garlic crisps, white onion purée 14.00

Salad (Vg)

Ash baked celeriac, chestnut purée mixed herbs & shallot dressing 7.50

Monkfish

Curried, spiced red onion fritter, lemon butter sauce 13.00

Mackerel

Slow cooked, cucumber salsa, baby beets, frisée salad, prawn & seaweed crisp 14.00

Ragu

Rabbit Ragu, runner beans, sautéed shallots, red wine poached yolk 9.00

Scallops

Chorizo, sweetcorn rocket spring onion salad, raspberries, carrot purée 17.00

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

Please inform a member of staff if you have any allergies or dietary requirements (V) vegetarian (Vg) vegan (GF) gluten free



MAINS

Squash (Vg)

Roast stuffed butternut squash, red quinoa, apple, shredded cabbage, carrot crisp 14.00

Stone Bass

Vanilla cream corn, cous cous white wine chive volute 27.00

ROASTS

Roast Sirloin of Hampshire Beef

Creamed horseradish, Yorkshire pudding, gravy 19.00

Roast Belly of Middle White Pork

Apple sauce, Yorkshire pudding, sage gravy 19.00

Slow Braised Lamb Shank

Yorkshire pudding, mint sauce 24.00

Whole Suffolk Free Range Chicken for Two

Bread sauce, pigs in blankets, Yorkshire puddings, gravy (gfo) 39.00

All roasts are served with:

Whole grain mustard cabbage

Garlic roast carrots

Buttered kale

Beef dripping roast potatoes

Roasted cauliflower gratin

Red wine jus

SIDES

supplement applies

Garlic Chilli Mushrooms (V) 4.50

Garlic & Rosemary New Potatoes (V) 4.00

Grilled Courgettes. Lemon gremolata. 6.00

Lentils, Hazelnut & Celeriac 4.50

Hand Cut Chips (Vg) (GF) 5.00

French Fries (Vg) (GF) 5.00

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DESSERTS

Bread & Butter Pudding

Amaretto and fig, vanilla Anglaise 7.50

Tart

Lemon, black grape sorbet, candied grapes 6.00

Rice Pudding

Clementine and cardamom, pumpkin seed granola, white chocolate 6.00

Pie

Blackberry, balsamic pear sauce, anise ice cream 6.50

Apple & Caramel

Puff pastry tart, coconut cream sorbet 6.00

CHEESE COURSE

12.00 supplement

Selection of British & Irish Cheeses (V)

Crackers, walnuts, grapes, celery, chutney

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