



SUNDAY MENU

STARTERS

Soup

Parsnip, caramelised artichoke, pear biscuit 6.00 (v)

Stag & Boar Roll

Mulled red cabbage, cranberry jus 12.00

Black Pudding

Crispy potatoes, bacon, chilli & onions 10.00

London Porter Smoked Salmon

crispy duck egg, pomegranate, poached salsify 12.00

Risotto

Wild mushroom, herb risotto, shaved Parmesan & pesto fritter 7.00 (v)

Bread & Butter

2.00 (v)

MAINS

Butternut Squash

Tart, candied beetroot, red onion, roast cauliflower, chestnut & winter berries, pumpkin seed crisp 12.50 (v)

Roast Hake

Olive crumb, saffron velouté, squid rings, fennel crisps, stuffed olives 26.00

ROASTS

Roast Turkey

Stuffing, pigs in blanket, red wine jus 18.00

Roast Sirloin of Hampshire Beef

Creamed horseradish, Yorkshire pudding, gravy 21.00

Roast Belly of Middle White Pork

Apple sauce, Yorkshire pudding, sage gravy 16.50

Slow Braised Lamb Shank

Yorkshire pudding, mint sauce 22.00

Roast Butternut Squash & Feta Wellington

Served with all the vegetarian friendly roast accompaniments (v)(vg on request) 16.50

ROASTS TO SHARE

Whole Suffolk Free Range Chicken for Two

Bread sauce, pigs in blankets, Yorkshire puddings, gravy 32.00

Chateaubriand

600g Chateaubriand, béarnaise or peppercorn 60.00

Cote de Boeuf

680g Cote de Boeuf on the bone, béarnaise or peppercorn 65.00

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

Roast potatoes 4.50

Roast field mushrooms (v) 4.50

Sprouts & bacon 4.50

Pigs in blankets 6.00

Chips 4.00 (vg)

Fries 3.50 (vg)

DESSERTS

Parfait

Cranberry & chocolate, clementine ganache, Champagne foam 9.00

Pumpkin Pie

Hazelnut pastry, chestnuts, burnt butter ice cream 6.50 (v)

Poached Pear

Mulled wine, clementine ganache, gingerbread crumble 9.00 (v)

Christmas pudding

Black Cab stout, brandy custard 6.50 (v)

Apple Tart

Frangipane, fudge ice cream, coffee tuile 6.00 (v)