



**Sunday 24<sup>th</sup> March**

**Two courses - 35**

**Three courses - 40**

**Rosemary focaccia** - Estate Dairy butter - 6.5

**Roasted garlic hummus** - rose harissa, flatbread - 8.5

**Nocellara del Belice and Kalamata olives** - 5

**Beal's Farm Mangalitsa charcuterie** - 10

**Padron peppers** - smoked sea salt - 8.5

**Potato hash brown** - wild garlic aioli - 8.5

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**Potato and wild garlic soup** - chive crème fraîche

**Chalk stream trout and pollack fishcake** - herb emulsion, fennel salad

**Salt baked beetroot** - ricotta, bitter leaves, truffle honey

**Chicken liver parfait** - rhubarb, port jelly, toasted brioche

**Yellow fin tuna tartare** - watermelon, avocado, sesame, blood orange ponzu (£7 supplement)

**Roast sirloin of Shorthorn beef** - roast potatoes, Yorkshire pudding, gravy

**Roast Middle White pork belly** - roast potatoes, Yorkshire pudding, gravy

**Roast Suffolk lamb leg** - roast potatoes, Yorkshire pudding, gravy

**Wild garlic risotto** - Pied de mouton, Kelly's Canterbury, hazelnut

**Tanner's beer battered fish and chips** - crushed peas, lemon, tartare sauce

**Cornish pollack** - St Austell Bay mussels, sprouting broccoli, caper, chive

**Sticky toffee pudding** - salted caramel sauce, vanilla ice cream

**Dark chocolate brownie Sundae** - hazelnut, honeycomb

**Amalfi lemon parfait** - poached rhubarb, almond, yoghurt sorbet

**Bramley apple crumble** - vanilla custard

**Ice cream and sorbets**

**Selection of British cheeses**

(3x cheeses £6 supplement, 5x cheeses £10 supplement)

**FOR THE BAR AND VEGAN MENUS PLEASE ASK A MEMBER OF STAFF.**

**IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM YOUR SERVER PRIOR TO ORDERING.**

Please note a discretionary service charge of 12.5% will be added to the final bill.

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.