

# SUNDAY LUNCH

12 - 3.30

## TO START

soup of the day, sourdough 6.5 vo/gfo

west country asparagus, wild garlic, pine nuts, confit egg yolk, parmesan 7.5 v/gf

duck liver parfait, brioche, port & cherry jam 7.5

curried lamb scotch egg, raita, bhaji onions 8

## ROASTS

served with duck fat roast potatoes, roasted root vegetables, seasonal greens, yorkshire pudding & gravy

castlemead chicken, celeriac rémoulade 14.5

jamie's farm belly pork, crackling, apple sauce 16

jarret's farm beef, horseradish cream 16.5

jamie's farm lamb rump, salsa verde 17.5

add cauliflower cheese for two 4.5

## OTHER MAINS

sweet potato, chickpea, lentil dhal, whipped coconut cream, dukkah, garlic & coriander roti 16.5 vg

buttermilk & paprika chicken burger, sriracha, mayonnaise, thai slaw, baby gem, fries 14

framptons burger, beef, beer braised onions, cheddar or blue cheese, streaky bacon, red onion, fries 14

spinach & nutmeg falafel burger, beetroot hummus, tomato, baby gem, fries 14 v

## TO FINISH

boozy affogato 5.5 v/gf

white russian crème brûlée, homemade shortbread 6.5 v

apple and rhubarb crumble, stem ginger ice cream 7 v

sticky toffee pudding, salted caramel, vanilla bean ice cream 7 v

chocolate crémeux, raspberry sorbet, white chocolate aero, honeycombe 7.5 v

local cheese selection, sourdough, chutneys 9.5 v/gfo

v vegetarian    vg vegan    gf gluten free    o option available