



available sunday 12pm - 4pm

TO DRINK

conker gin, fever tree tonic, apple, juniper, samphire - 6.5
hindleap blanc de blancs english sparkling wine - 8.2

BITES

crispy whitebait, garlic aioli - 2
mac & cheese bites - 3.5
shorthorn beef, asian dressing - 3.7

TO START

pequillo pepper gazpacho, chipotle oil
smoked trout, cucumber & apple, pickled fennel, cucumber vierge
beef tataki, soy nut dressing, chilli verde
moules mariniere, wakame
truffled asparagus, pine nuts, parmesan, hen's egg

TO FOLLOW

spring chicken, roast garlic, bread sauce
confit pork belly, crispy skin, burnt apple
salt marsh lamb, mint salsa verde
beef picanha, burnt onion, marmite hollandaise

ALL SERVED WITH

spiced red cabbage, spring carrots, roast parsnips, cavolo nero, cauliflower cheese
duck fat roast potatoes, yorkshire puddings, gravy

2 courses - 25
3 courses - 29

this menu is subject to change as we only serve ingredients in the peak of their season, when local produce is at it's best