



sunday roast 12 - 4pm

nocellara olives 3 v

bread & oil 4.5 v/gfo

to start

home cured chalk stream trout, horseradish, beetroot, baby cress 6.5 gf

warm crispy kale, roast butternut squash & pine nut salad 6.5/16 vg/gf

venison faggot, charred kale, red wine jus 7

prawn & lobster ravioli, garlic oil, bisque 9

seasonal soup, sourdough 6 vg/gfo

to follow

roasts served with duck fat potatoes, yorkshire pudding & all the trimmings

lemon & thyme roast chicken, roast garlic, bread sauce 16.5 gfo

crispy skin pork belly, apple sauce 17 gfo

rib of beef, burnt onion, marmite hollandaise 18.5 gfo

all in: a mixed plate of our three meats 19.5 gfo

add: cauliflower cheese 4.5

courgette & goats cheese risotto, toasted pine nuts, basil pesto 16 v/vgo

v - vegetarian vg - vegan gf - gluten free o - option available

to finish

boozy affogato 5 gf

lemon pie, sicilian lemon curd, meringue 7

kentish plum & apple crumble, vanilla ice cream 6.5 vgo

sticky toffee pudding, salted caramel, clotted cream ice cream 7

white chocolate & crème fraîche mousse, beetroot ganache 7.5 gf

and

TEN POUND TUESDAYS

lunch 12 - 3pm & dinner 6 - 9pm

signature beef burger, chicken burger, dirty burger or vegan burger

with a choice of wine, beer or cider 10

HAPPY HOURS

4 - 6pm every day

two cocktails 10

two double gin & tonics 10

two bottles of heineken 5

bottle of prosecco 20