



Sunday 13th May

SNACKS & STARTERS

Almonds £4 || Olives £4
Crumbled rye sourdough, raw butter £3.50
Smoked cod's roe, radish, cured egg £7
Chicken liver parfait, golden raisin, dried onion £4
Mangalitza croquette, wild garlic mayonnaise £4
Gull egg, wild garlic, chicken broth £6
Mangalitza bacon, chipotle, rocket £6
Smoked eel custard, sea purslane, lemon rind, celery, Melba toast £8
Mozzarella, green olive, courgette, blackcurrant £5
Middle White pork terrine, pickled cucumber, Kernal mustard £6
Devon crab, burnt leeks, sea orache £7
Pollack head & collar £10

MAIN COURSES & ROASTS

Wild garlic risotto, confit egg yolk, wild chervil, oats & seeds £16.50
Cornish thornback ray, herb butter sauce, kale £21.50

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Butter-roast celeriac £16
Middle white pork shoulder £24
Highland beef rump & brisket £26
Suffolk lamb shoulder (2-3 to share) £44

Roast potatoes || Yorkshire pudding
Carrots, beetroot, almonds, seeds || Gem lettuce, fennel creme fraiche || Courgettes, mint

Confit potatoes £5.50 || Gem salad, caesar, radish £4

If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information