



## **Sunday 10th June**

**2 COURSES £29.50 || 3 COURSES £35**

### **SNACKS**

Olives £4 || Almonds £4 || Chorizo £4

Crumbled rye sourdough, raw butter £3.50

Smoked cod's roe, radish, cured egg £7

Stichelton custard, beetroot, walnut £4

Chicken liver parfait, Australian truffle, pig skin £12

Mangalitza bacon, BBQ sauce £6

Chicken skewer, fermented shiitake £5

### **STARTERS**

Buffalo mozzarella, olive, sea purslane, Capezzana

Asparagus, lovage, Sinodun Hill, horseradish, elderflower

Smoked eel tartine, brown crab mayonnaise, shallot, chipotle, sea orache

Cornish mackerel, asparagus, preserved lemon

Cotswold Gold chicken, pistachio & panchetta terrine, apricot

### **MAIN COURSES & ROASTS**

Courgette risotto, confit egg yolk, wild fennel, oats & seeds

Brixham dover sole, crab bisque, sea aster, olive oil (£8 supplement)

...

Butter roast celeriac

Belted Galloway beef rump & brisket

Middle White pork shoulder, crackling

Herefordshire lamb shoulder (3 to share)

...

Yorkshire pudding || Roast potatoes || Carrots, chervil, preserved lemon

Gem, fennel, creme fraiche || Courgettes, mint

### **DESSERTS**

Fig leaf ice cream, red wine, poppy seed

Strawberries, clotted cream, elderflower

Madagascan chocolate, milk jam, caramelised white chocolate

Neal's Yard cheese, crackers, fig & walnut chutney £14

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