



Sunday 8th July

2 COURSES £29.50 || 3 COURSES £35

SNACKS

Olives £4 || Almonds £4 || Chorizo £4
Crumbled rye sourdough, raw butter £3.50
Stichelton custard, beetroot, walnut £4
Sea trout croquette, aioli £4
Buttermilk-fried quail, barbecue sauce £4
Courgette flower, goat's curd, Borage honey £6
Buffalo mozzarella, olive, sea purslane, Capezzana £7
Pollack head & collar £10
Chicken liver parfait, Australian black truffle, pig skin £14
Scottish Langoustines, mayonnaise £14

STARTERS

Tomato, gorgonzola, basil, breadcrumbs
Devon crab, peas, aged Tynsboro
Cotswold Gold chicken & pistachio terrine, pancetta, apricot

MAIN COURSES & ROASTS

Fennel, aubergine, borlotti beans, sage
Cornish pollack, bisque, sea aster, olive oil
Brixham turbot, brown butter
...
Butter roast celeriac
Galloway beef rump & brisket
Tamworth pork shoulder, apple sauce
1/2 Cotswold Gold chicken (for 2 to share)
...
Yorkshire pudding || Roast potatoes || Carrots, seeds, almonds
Borlotti beans, tomato, preserved lemon || Courgettes, peas, Parmesan

DESSERTS

Treacle tart, clotted cream
Gooseberry, vanilla custard, meringue, brandied almonds
Madagascan chocolate, pistachio, olive oil, cherry
Montgomery's Cheddar, crackers, pickled Tropea onion,

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