



Sunday 14th April
3 COURSES £35

SNACKS

- Salsiccia del Vastese £4
Mangalitza croquettes, wild garlic mayonnaise £4
Buffalo mozzarella, olive oil, sea purslane £8.50
Smoked cod's roe, cured egg yolk £8.50
Duck rillettes, pickled rhubarb, mustard cress £8

STARTERS

- Carrot, smoked garlic honey, Sparkenhoe Blue, fennel, walnut
Dorset clams, vintage cider, chorizo, apple
Cotswold Gold chicken, wild garlic, shallot, radish
Middle White pork & pistachio terrine, cornichons

MAIN COURSES & ROASTS

- Hispi cabbage, white bean, romesco, confit lemon, wild garlic
Cornish thornback ray, saffron aioli, rainbow chard, scallop roe

- Douglas Fir roasted celeriac
Middle white pork loin, apple sauce
Swaledale lamb shoulder, mint sauce (for 2 to share)
Highland beef rump & brisket

Served with...

- Yorkshire pudding || Roast potatoes || Kale, lemon thyme, bread crumbs, seeds, almonds, oats
White chicory, nettle pesto, brown butter || Bashed roots, wild chervil, chives

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Confit potatoes £5.50

DESSERTS

- Walnut ice cream, husk custard
Rhubarb Eton mess, meadowsweet, brandied almonds
Banana bread, salted caramel, hazelnuts
Berkswell, crackers, fig & walnut chutney