



Sunday 12th May
3 COURSES £35

SNACKS

Sopressa £4

Lamb croquettes, parsley mayonnaise £4

Duck skewers, smoked chilli £6

Buffalo mozzarella, wild fennel, seeds & oats £9.50

Isle of mull scallop, lardo, dripping, breadcrumbs £10

Smoked cod's roe, cured egg yolk £8.50

Curried crab, garlic, coriander, peanut £8

STARTERS

Evesham asparagus, Cacklebean egg, wet garlic, Berkswell

River teign mussels, nettle beer, ham hock, herbs

Cornish pollack, smoked eel, burnt apple, radish

Middle White pork & pistachio terrine, cornichons

MAIN COURSES & ROASTS

Wild garlic gnocchi, onion, fennel, chives

Cornish thornback ray, sea aster, monk's beard, capers, lemon, burnt apple

Butter-roasted celeriac

Middle white pork loin, apple sauce

Highland beef rump & brisket

Blackface lamb shoulder, mint sauce (for 2 to share)

Served with...

Yorkshire pudding | Roast potatoes | Courgette, nettle pesto

Savoy cabbage, brown butter | Carrots, seeds & oats, almonds, tops

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Confit potatoes £5.50

DESSERTS

Treacle tart, clotted cream

Walnut ice cream, husk custard

Banoffee Eton mess, brandied almonds

Oglesfield, crackers, pickled Tropea