

SUNDAY ROAST: Time: 1pm til it's gone

SMALL

Padron peppers, Hill Farm rapeseed oil, sea salt	5.00
Dorset labneh, marinated peppers, olive oil	6.00
Roasted romanesco, salsify, crispy kale, toasted hazelnuts	6.50
Wiltshire burrata, roasted pumpkin, Terra Creta olive oil	6.50
Crispy fried squid, almonds, black garlic	6.50

MAINS

Elgin cheeseburger, tomato, pickle, mustard mayo, fries	13.00
Pan roasted coley, tomato, garlic, white bean & almond stew	14.50

ROASTS

All with roast potatoes, seasonal veg, Yorkshire pudding & gravy

Aged Welsh sirloin, mustard, horseradish	16.50
Slow cooked Yorkshire lamb leg, mint sauce	16.00
1/2 corn-fed chicken crown, garlic & sage stuffing	14.50
Mushroom & spinach Wellington, vegan gravy	12.00

SIDES

Cauliflower cheese	3.50
Roast potatoes	3.50
Rosemary and garlic fries	3.50
Mr Chaudhry's flatbread	1.80

SWEET

Coleman coffee affogato	4.50
Dark chocolate, brownie, Morello cherries, creme fraiche	5.50
Cheese Merchant cheese plate, crackers, chutney	7.00

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from Northiam Dairy, English cheese from The Cheese Merchant, bread from The Dusty Knuckle bakery, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington White chickens at Cackleberry Farm in the Cotswolds.

Please inform the team of any allergies before ordering.