

## SUNDAY ROAST: Time: 12.30pm til it's gone

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### SMALL

Padron peppers, Hill Farm rapeseed oil, sea salt	5.00
Grilled Lancashire halloumi, camome tomatoes, sumac, Terra Creta olive oil	7.50
Spiced lamb pastilla, herb yoghurt, mint salsa	8.00
Norfolk asparagus, hazelnut and garlic sauce, guanciale	8.00
London ricotta, wild garlic pesto, Dusty Knuckle sourdough	8.00
Crispy squid, green chilli aioli	7.00

### MAINS

Elgin cheeseburger, pickle, kohlrabi slaw, chorizo ketchup, chips	14.00
Roasted Brixham cod, courgette puree, jersey royals, peas	16.50

### ROASTS

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

Aged Welsh sirloin, mustard, horseradish	18.00
Slow cooked Yorkshire lamb leg, mint sauce	17.50
1/2 corn-fed chicken crown, garlic & sage stuffing	15.00
Wild mushroom and spinach wellington, asparagus, wild garlic, porcini sauce	13.50

### SIDES

Cauliflower cheese	4.00
Roast potatoes	4.00
Rosemary and garlic fries	4.00

### SWEET

Coleman coffee affogato	4.50
Bitter chocolate and cardamom delice, pistachio ice cream	6.00
Yoghurt and vanilla mousse, poached gariguette strawberries, almond crumble	5.50
Scoop of ice cream, choose from vanilla, pistachio, vegan coconut and choc chip	1.50
Cheese Merchant cheese plate, crackers, chutney	8.50

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.