

SUNDAY ROAST: Time: 12 til it's gone

SMALL

Warm sourdough & salty butter or Mr Chaudhry flatbread	2.50
Black & green Amfissa olives	3.50
Mixed pickles & ferments	4.00
Labneh, marinated peppers, olive oil	6.00
Moon's green n'duja & cheddar croquettes, wild garlic aoili	6.00
Crispy fried squid, almonds, black garlic	6.50
Wiltshire burrata, olive oil & sea salt	6.50
Elgin fried chicken, Devon chilli sambal	7.00
Cannon & Cannon English cured meat plate	11.00

MAINS

Purple sprouting broccoli, fennel & blood orange salad	8.50
Kirkham's Lancashire cheeseburger, hot smoked pork belly, pickle, fries	13.00
Elgin fish stew, wild garlic, sourdough	14.00

ROASTS

All with roast potatoes, carrots, celeriac, turnip tops, Yorkshire pudding & gravy	
Aged Welsh rump, mustards	16.50
Slow cooked Yorkshire lamb leg, mint sauce	16.00
1/2 herb-fed chicken crown, wild garlic stuffing	14.50
Beetroot & woodland mushroom wellington, vegan gravy	12.00

SIDES

Cauliflower cheese	3.50
Roast potatoes	3.50
Heritage beets & horseradish	3.50
Fries	3.50

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from the Estate Dairy,

English cheeses by Neal's Yard, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.

Please inform the team of any allergies before ordering.