

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

SMALL

Padron peppers, Hill Farm rapeseed oil, sea salt	6.00
Grilled Lancashire halloumi, camone tomatoes, sumac, north and south olive oil	7.50
Spiced lamb pastilla, herb yoghurt, mint salsa	8.00
Grilled violet artichokes, romesco sauce, pancetta	8.00
Crispy squid, flaked almonds, green chilli aioli	7.00

MAINS

Elgin cheeseburger, house pickles, Oglesfield cheese, chips (add bacon 1.50)	12.50
Market fish of the day	16.00

ROASTS

All with roast potatoes, seasonal veg, Yorkshire pudding & gravy	
Aged sirloin, mustard, horseradish	18.00
Slow cooked lamb leg, mint sauce	17.50
1/2 corn-fed chicken crown, garlic & sage stuffing	15.00
Mushroom, salsify & spinach wellington, roasted crown prince squash, hazelnuts	13.50

SIDES

Cauliflower cheese	5.00
Roast potatoes	4.00
Rosemary and garlic fries	4.00

SWEET

Coleman coffee affogato	4.50
Flourless chocolate cake, milk ice cream caramelised white chocolate	6.50
Apple, plum, oat & hazelnut crumble, vanilla ice cream	6.00
Scoop of ice cream, choose from vanilla, vegan coconut with 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.