



FOR THE TABLE Italian mixed olives / vg 5
Baked sourdough, whipped bone marrow butter / 5.5

SMALL PLATES Native scallops, parsley & garlic butter, pangrattato / 16.5
Mackerel rilette, house pickles, toasted sourdough / 9.0
Rabbit & pistachio terrine, chicory jam, toasted sourdough / 9.5
Girolles, celeriac rosti, mulled wine currants, macadamia, sage / vg 9.5
Wild mushroom and parmesan arancini / v 7.5

SUNDAY ROASTS All sunday roasts served with roast potatoes, homemade Yorkshire pudding and seasonal vegetables
Roast ribeye of English beef / 23.5
Rolled pork belly / 19.5
Roast chicken, pork, onion & sage stuffing / 19.5
Trio of meats, beef, pork, chicken / 25
Mushroom, chestnut & hazelnut wellington, vegan gravy (ve) / 19.0

MAIN COURSES Ale battered Cod , triple cooked chips, tartare sauce, garden peas, lemon / 13.5
Hot smoked chalk stream trout, crispy pomme anna, creme fraiche, keta caviar, rye crumb / 23.0

SIDES Skin-on fries / v 4.5
Cauliflower cheese, aged cheddar cheese (for 2) / 6.0
Triple cooked chips / v 6.0