



SET SUNDAY ROAST MENU - 2 £27PP 3 COURSES £32PP

SMALL

Barbecued Cuttlefish, Spiced Cuttlefish Rilette, Broad Bean And Roast Pepper Salad **N GF**

Beef tartare, courgette flower, trombetta courgette, sourdough* **GF**

London Buratta, honeymoon melon, pickled chilli, spring onion, sourdough* **V**

Set pea 'custard', pea & calcot salad, rhubarb granita **VG GF**

BIG

Porchetta, Mushroom, Kale **GF**

Lamb Rump, Parsley, Radish, Anchovy Sauce **GF**

Roasted Market Fish, Crab & Grilled Bean Salad, Crab Bisque **GF**

Spiced Aubergine, Macadamia Sauce, Nasturtium Pesto, Roasted Carrot **V GF**

All mains are served with roast potatoes

SWEET

Burnt Honey Diplomat, Peach Compote, Fermented Elderflower Honey **V GF**

Celery Leaf Parfait, Lemon Verbena Jelly, Strawberry & Walnut **GF**

Chocolate torte, stewed cherries, whiskey maple crystals, roast oats whiskey cream* **VG GF**

Cheese: Ashcombe, celery & caper chutney, seeded cracker **GF**
Traditional Italian Cheese - Unpasteurised, Cows Milk, Animal Rennet

SIDES

E5 Sourdough, Smoked Rapeseed Oil* **VG** | + 3.5

Barge East Garden Leaves, Plum, Mustard Dressing **VG GF** | + 4.0

Grilled Leeks, Lovage, Pork Crackling **GF** | + 5.0

Fried Baby Potatoes, Black Garlic **V GF** | + 5.0

IMPORTANT INFORMATION / DIETARY REQUIREMENTS

The 2 course set menu is made up from a small & big or big & dessert option. The 3 course set menu is made up from a small, big & dessert option. You can add on sides. Choose one dish from each section. Menu items are subject to change without notice.

V Vegetarian **VG** Vegan **GF** Gluten Free **N** Nut Free

Chat to our team if you need more information on the ingredients used in our dishes or if you have any allergies and/or dietary requirements we should know about. We can cater for coeliacs.

A discretionary 12.5% service charge will be added to your bill.

