



SUNDAY LUNCH 12PM TO 5PM

SNACKS & SMALL PLATES

Root vegetables crisps Hand cooked vg 5

Lemon & herbs marinated olives vg, gf 5

Smokehouse mixed nuts vg 5

Maple roasted cocktail sausages 5

Spicy sticky cauliflower bites vg 8

Shallot seeds

Hake croquettes 9

Seaweed, caper mayonnaise

Gochujang spiced prawns 12

Red pepper butter, crispbread

Chipotle chilli squid 10

Spring onions, salted almonds

Teriyaki confit duck spring rolls 11

Wasabi apricot marmalade, toasted sesame

DESSERTS

Dark chocolate mousse Salted caramel popcorn v 10

Eton mess knickerbocker glory v 10

Plant-based gelato Strawberry & yuzu, chocolate, vanilla 8

British farmhouse cheeses Water biscuits, grapes, chutney v - For one 10 For two 16

ROASTS

All our roasting joints are marinated in the traditional way and roasted overnight. Served with Yorkshire pudding, garlic roasted potatoes, a selection of seasonal vegetables, smooth creamy parsnip purée and a generous amount of rich gravy

Dry-aged grass fed beef striploin 26

Horseradish sauce

Garlic & herb half roast chicken 22

Bread sauce

Middlewhite pork belly 21

Apple cider compote

Nutty root vegetables pie vg 19

Black garlic gravy

The 144 ultimate sharer experience 60
For two

Beef striploin, half chicken, middlewhite pork, horseradish, bread sauce, apple cider compote

MAINS

Heritage vegetable tart v 17

Smoked goat's cheese, curried chickpea, lemon dressing

Spicy seafood linguine 19

Samphire, confit peppers, coriander, chilli

Orchard cider pork 23

Greens, wasabi yuzu dressing

Chicken Milanese 18

Tomato & rocket salad, Parmesan

35 day dry-aged ribeye steak 14 oz gf 36

Green peppercorn | Classic béarnaise

Battered cod loin 19

Fries, tartare & curry sauce

SIDES 5

144 leafy salad, aged balsamic vg, gf

Rosemary skin on fries v

Seasonal greens, crispy onions vg

Tomato, shallot seeds vg, gf

Garlic potatoes, chive crème fraiche v

CAFÉ GOURMAND 7

Any coffee or tea with choice of mini dessert

Choose from orange & chocolate tart, beetroot loaf or cherry cheesecake

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.