

SUNDAY ROAST: Time: 1pm til it's gone

SMALL

Padron peppers, Hill Farm rapeseed oil, sea salt	5.00
Dorset labneh, marinated peppers, olive oil	6.00
Roasted romanesco, salsify, crispy kale, toasted hazelnuts	6.50
Wiltshire burrata, figs, Terra Creta olive oil	6.50
Crispy fried squid, almonds, black garlic	6.50
Slow cooked chorizo in port, sourdough	7.00

MAINS

Heritage tomato and black rice salad, pomegranate, fennel	8.50
Elgin cheeseburger, tomato, pickle, mustard mayo, fries	13.00
Elgin fish stew- monkfish, prawns, mussels, 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 corn-fed chicken crown, wild garlic stuffing	14.50
Heritage Squash wellington, vegan gravy	12.00

SIDES

Cauliflower cheese	3.50
Roast potatoes	3.50
Courgettes, crispy capers, parmesan	4.00
Runner beans and bacon	4.00
Rosemary and garlic fries	3.50
Mr Chaudhry's flatbread	1.80

SWEET

Coleman coffee affogato	4.50
Dark chocolate, brownie, Morello cherries, creme fraiche	5.50
Buttermilk pudding, figs, pistachios	6.00
Cheese Merchant cheese plate, crackers, chutney	7.00

We work with the best local suppliers for our meat, fish and veg, our milks and creams are from the Estate Dairy, English cheese from The Cheese Merchant, 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.