

March 19



SUNDAY MENU

Baked breads & salted butter	2each-
Carlingford rock oyster, shallot vinegar / tempura oyster, crispy shallot	4per
Pork croquette, homemade brown sauce	1.5
Confit garlic, goat's curd crostini	4
Cod beignets, parmesan	5
Smoked cod roe, pickled red onion, shaved fennel, espelette pepper	7
Celeriac, apple & bacon soup	8.5
Roast roscoff onion, ricotta, hazelnuts	9.5
Maltagliati, walnut pesto & blue cheese	9/16
Pork rillettes, pickles & wheaten bread	9.5
Salmon gravalax, dill crème fraîche & wheaten	10.5
Radish & roasted calcot onion, tarragon, almonds	8.5
Roast rump of beef, Yorkshire pudding & all the trimmings	22
Roast pork belly & all the trimmings	22
Roast chicken, jerusalem artichoke, burnt bread sauce	21
Sole, capers, parsley, beurre noisette	24
Salt baked celeriac, roasted vegetables, pecorino	16
Cod, sea vegetables, bay butter	21
Bitter leaves, sweet mustard dressing	All 4
Braised red cabbage	
Savoy, lardons	
Roast potatoes	
Yorkshire Pudding	1

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.