



Sunday lunch

Aperitif

The 'Tytherleigh Bloody Orange' (zero alcohol also available) £12.50

Tanqueray Flor de Sevilla gin, triple sec, orange bitters, Italian blood orange soda, candied orange

'Little Bee' Pinot Gris Wild Ferment, Sharpham, England 175ml £10.50

A complex and textured 'orange wine' made with 100% skin-contact Pinot Gris.

The nose has layered aromas of ruby grapefruit, white strawberry and orange peel with raspberry and sour stone fruit flavours on the palate (10.5% abv)

Starter

Shellfish tagliatelle, pickled mussels, herb oil, squid ink tuille £13.50

Crispy pigeon breast, chicory, orange, hazelnut, parsley & garlic emulsion * £12.50

Goat's cheese mousse, pickled beetroot, port jelly, beetroot purée, roasted walnuts, pink lady apple £10.50

Mushroom tart, cream cheese, sea herbs, crispy tarragon, spinach purée £11.95

Main

Roast loin of pork from Mr Richard Moon of Yarrow Hey pigs, Glastonbury with apple sauce, sage & onion sausage meat stuffing, roasties & veg £24.95

Roast sirloin of pure Belgian Blue beef from Mr Arnold Dare of Cotley Park with Yorkie, roasties & veg £26.95

Roast chicken thigh, boudin blanc, spring onion, salsify, mushroom, truffled mash, sherry cream sauce £28.50

Pan fried hake fillet, tenderstem broccoli, parsnip & vanilla purée, parsnip fondant, caper beurre noisette £28.50

Curried parsnip pithivier, red lentil & spinach dahl, lime pickle, tenderstem broccoli, coriander, raita £24.50

Miso glazed 'Hen of the woods' mushroom, celeriac & mushroom ragu, spring greens, ricotta, dukkah £25.50

Cider battered fillet of haddock & chips with crushed peas or shallot salad and homemade tartare sauce £22.50

*GAME DISHES MAY CONTAIN SHOT

All tips go to the staff in their entirety.

Tables of 8 or more will include a discretionary 12.5% service charge.

ALLERGENS - some of our food & beverages may contain allergens.