



Sample 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 £11.50

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 (10.8% abv)

Starter

Salt & pepper squid & pickled mussels, radicchio, chorizo, wild garlic aioli, squid ink tuille £13.50

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

Isle of Wight tomatoes, smoked labneh, elderflower vinaigrette, garlic croutons, olive crumb £12.50

Griddled New Forest asparagus, poached hen's egg, asparagus salad, dill pancake, parmesan tuille £14.50

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 Aberdeen Angus beef from Miss Livingstone of Dillington with Yorkie, roasties & veg £26.95

Pork, cider & wholegrain mustard pie with spring greens, crispy new potatoes and gravy £24.50

Pan fried hake fillet, crab, crispy potato rosti, fennel & spring onion salad, sauce vierge £30.00

Courgette & basil fregola, baby artichoke, courgette fritters, puffed wild rice, feta £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.