

## SUNDAY ROAST

Bloody Good Mary – *vodka, tomato juice, horseradish, celery salt* – 11

Peach Bellini – *white peach puree, prosecco* – 9

### BAR NIBBLES

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* – 6 (V)

Jumbo Buffalo Chicken Wings – *with ranch dip* – 8 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

House-made Biltong – *sliced to order, cured in coriander & black pepper* – 6.5

### STARTERS

Roast Autumn Veg & Tunworth Fondue – *Jerusalem artichoke & red onion, squash fondant, pumpkin seed pesto* – 12 (V) (GF)

Crispy Pork Cheek Wontons – *Thit Kho broth, soy cured egg yolk* – 12

Chicken & Duck Liver Terrine – *pear chutney, pink peppercorn & juniper with sourdough* – 13

Aged Beef Tartare – *spiced onions, beef dripping mayo & malted crumpet* – 15

Smoked Eel Cullen Skink – *with Isle of Mull cheddar toastie* – 12

### MAINS

Ale Battered Haddock and Triple Cooked Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 19

Ragu of Hand Rolled Gnocchi – *charred corn, toasted hazelnuts, fine herbs & jus* – 21 (VG)

### ROASTS

Roast Rump of Beef – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage* – 26

Roast Belly of Pork – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage* – 25

Roast Norfolk Chicken – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & braised red cabbage gravy* – 23

Lentil & Butternut Squash Nut Roast – *Yorkshire Pudding, spring greens, honey glazed carrots, roast potatoes & red cabbage* – 22 (v)

### SIDES

Gravy Jug - 3

Extra Roasties – 5 (VG)

Kampot pepper Creamed spinach – 6.5

Tartiflette – *Layered potato, caramelized onions, smoked bacon & reblochon* – 6.5

Farmhouse butter mash – 5

Garden side salad – *honey mustard dressing* – 5

*Please inform a member of staff if you or any of your party have any allergies. 12.5% service charge will be added to your bill*