

SUNDAY ROAST

Bloody Good Mary – *vodka, tomato juice, horseradish, celery salt* – 10
Cinnamon Spiced Old Fashion – *bourbon, cinnamon, orange bitters* - 11
Mulled Wine – *orange peel, cinnamon & star anise spiced* - 8.5

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

Crispy Octopus Bao Buns – *ink bao, sprink onion, aioli, perilla* – 15

STARTERS

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

Grilled Mackerel – *salsa macha, blackened citrus & apple marigold* – 13

Italian White Onion Soup – *aged gouda choux buns* – 14 (GF)

BBQ Squid – *House made sea buckthorn hot sauce, ikura, spring onion & shiso mayo* – 15 (GF)

Aged Beef Tartare - *spiced onions, beef dripping mayo & malted crumpet* - 15 (GF)

MAINS

Ale Battered Haddock and Triple Cooked Chips – *musby peas, tartare sauce & torched lemon* – 19

Ragu of Hand Rolled Gnocchi – *charred corn, toasted hazelnuts, fine herbs & jus*– 18 (VG)

Roasted Monkfish – *patatas bravas, parsley shallot & lemon salad, seaweed & monkfish bisque*– 24 (GF)

ROASTS

Spit Roasted Turkey for Two – *turkey leg with brandy glaze, roast potatoes, braised red cabbage & honey roasted carrots with stuffing & sprout tops* – 50

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

Roast Leg of Lamb - *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

Pigs in Blankets – *Brandy & Cranberry Glaze* – 6.5

Extra Roasties – 5 (V)

Blackened Brussell Sprouts & shaved parmesan – 6.5

Thyme Infused Mash – 5 (V)

Charred Leeks & Rarebit – 6 (V)

Tenderstem Broccoli – *Marmite & yeast emulsion* – 6 (V)

Truffled Cauliflower Cheese & Beef Dripping Breadcrumbs – 6.5

Gravy Jug – 3

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