



Sunday Lunch

2 Courses £20 / 3 Courses £25

House Bread & Butters

Smoked Burrata, Roasted Pumpkin, Walnut Puree, Chanterelles, Cime Di Rapa

Seabass Ceviche, Avocado, Coconut Dressing, Lychee

Pig's Head Terrine, Piccalilli, Caramelized Shallot Puree, Hazelnuts

Roast Sutton Hoo Chicken

The Sutton Hoo chickens roam freely over 40 acres of Suffolk meadows, they are free to peck, graze and engage in their natural behavior. grow slowly over 12 weeks on an additive-free diet.

Surrey Farm Rump of Beef

Carefully selected from some of the best farms across England and then processed at Surrey Farm. Grass fed, 21 days matured.

Welsh Leg of Lamb

Welsh Lamb are reared naturally, allowed to graze and roam over large fields in sunny Wales.

Roasts are Served with Goose Fat Roast Potatoes, Yorkshire Pudding, Tender Stem Broccoli, Gravy

Roasted Butternut Squash And Goat Cheese Wellington

Served with Seasonal Greens, Sage Sauce

Garlic & Rosemary Sweet Potato £3 Heritage Carrots £3

January King Cabbage & Pine Nuts £3

Orange Cheesecake, Pistachio, Sanguinello & Gin Sorbet

Dark Chocolate Delice, Peanut Butter, Vermouth, Salted Pretzel Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes (+£3)



Selection of Artisan Cheeses (+£3)

Served with Traditional Garnishes

Wookey Hole Cave Cheddar

Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.

A mix of earthy, creamy & farmy aroma with sweet and salty notes.

Pasteurised, Vegetarian

Blue Monday No. 7 by Alex James

Made for former Blur bass player Alex James, who named it after his favorite New Order Song.

Superbly complex cheese, rich, buttery with a lovely spicy hint.

Pasteurised.

Rosary Goat Ash

Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.

Pasteurised, Vegetarian

Cotswold Organic Brie

Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.

Pasteurised, Vegetarian

Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

Chimney Fire Coffee - £2 / £2.5