



## Sunday Lunch

2 Courses £20 / 3 Courses £25

House Bread & Butters

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Wye Valley Asparagus, Smoked Burrata, Morels, Pickled Walnut Puree

Seabass Ceviche, Watermelon & Lime Consommé, Plantain, Aji Limo Chili

Beef Ragu Cannelloni, Purple Sprouting Broccoli, Horseradish Foam, Black Garlic, Nasturtium

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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.*

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

Roasted Cauliflower, Quinoa, Raisins, Purple Broccoli

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Baby Gem, Garden peas & Baby Onion £3    Heritage Carrots £3

Hispi Cabbage & Pine Nuts £3

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Strawberry Cheesecake, Strawberry Jam, Pistachio, Gin & Strawberry Sorbet

Hazelnut & Cherry Dark Chocolate Ganache, Chilli, Cherry Marnier Sorbet

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