



## Sunday Lunch

2 Courses £20 / 3 Courses £25

House Bread & Butters

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Heirloom Tomatoes, Yellow Gazpacho, Mozzarella, Charred Peach, Lemon Verbena

-Ciello Bianco (Organic, Gold and Funky color, Delicat White Fruit, Soft Notes of Marcipan on the Finish) - £7

Grilled Octopus, Romesco Sauce, Pomme Puree, Squid Ink Aioli

-White Rioja (Ripe Tropical Fruit Aromas, Floral Citric Notes) - £9

Veal Carpaccio, Crispy Cheek, Wasabi, Black Garlic, Smoked Crème Fraiche

-Ciello Rosso (Fruity, Medium Bodied, Balanced, Dark Fruit Flavours and Spicy Notes) - £7

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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.*

- Albarino Laureatus (High Acidity, Aromas of Peach, Citrus and Mineral Characters) – £7.5

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.*

-Corbieres (Black Cherry, Thyme and Wood-Spice on the Nose Give Way to Soft Fruit on the Palate) - £8

Rack of Pork Loin

*Lincolnshire free ranged Pigs left to roam on grass fields, Grow for a minimum of 16 weeks on an additive-free diet.*

-Gavi La Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and sage on the Finish) - £8.5

Squash, Feta & Pine Nut Wellington

-Ciello Bianco (Organic, Gold and Funky Color, Delicate White Fruit, Soft Notes of Marzipan on the Finish) - £7

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*All are Served with Roast Potatoes, Yorkshire Pudding, Tender Stem Broccoli & Gravy*

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Side Orders

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

Hispi Cabbage & Pine Nuts £3

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## DESSERTS

Apricot & Lavender Cheesecake, Poached Apricot, Tarragon, Almond Ice Cream

*-Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) - 7*

Dark Chocolate Pavé, Raspberry Brownies, Hazelnut, Raspberry Sorbet

*-Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) - 7*

Selection of Artisan Cheeses, Traditional Garnishes [+£3]

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*-Vintage Port "Dow's Late Bottle" 2011, Portugal - 8*

*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

Chimney Fire Coffee - £2 / £2.5