



///// SUNDAY ROAST /////

2 Courses £20 / 3 Courses £25

Bottomless Sunday Lunch – 2 Courses £40 / 3 Courses £45

Includes unlimited Prosecco, Mimosas or Lager

Served from 12pm to 3pm.

Only available for the whole table with guests receiving 1.5 hours of bottomless fun

House Bread & Butters

Calves Liver, Shallots, Green Peppercorns, Watercress, Almonds

Brouilly (Deep Flavours and a Gourmet Touch) 175ml

Confit Loch Duart Salmon, Cucumber Kimchi, Grapefruit, Nasturtium Oil

White Rioja (Ripe Tropical Fruit Aromas, Citric Floral Notes) 175ml

Beetroot Velouté, Rosemary Goats Ash, Dill Oil

Gavi La Furnace (Floral Fresh and Crisp, Notes of Apple and Hints of Almond and Sage on the Finish) 175ml

ROASTS

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

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. They grow slowly over 12 weeks on an additive-free diet.

Surrey Farm Rump of Beef

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

VEGETARIAN ROAST

Curried Cauliflower & Spinach Wellington

SIDES

Hispi Cabbage / £3

Heritage Carrots / £3

Honey Glazed Parsnips / £3



DESSERT

White Chocolate Ganache, Coconut, Pineapple, Rum

Muscat De saint Jean (Fresh Stone fruit on the nose, Full Bodied, Caramelised Pineapple, Red apple and Orange on the Palate) 75ml

Tonka Bean Panna Cotta, Blackberries, White Chocolate Crumb

Libamus (Natural Sweet Wine, Explosion of Fruit Aromas, Good Sugar and Acidity Balance, Mineral Smooth Finish) 75ml

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

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