



## ///// SUNDAY ROAST /////

2 Courses £20 / 3 Courses £25

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

*Includes unlimited Prosecco, Mimosas or Lager*

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*Served from 12pm to 3pm.*

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



House Bread & Butters

5J Iberico Bellota served with Piquillo Pepper Chutney – [+£10]

*The Good Life Gin and Tonic (Grapefruit, Pink Pepper, Mint) - £10*

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Calves Liver, Shallots, Green Peppercorns, Watercress, Almonds

*Brouilly (Deep Flavours and a Gourmet Touch) 175ml*

Sea Bass Ceviche, Avocado, Papaya, Coconut

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

Mushroom Velouté, Yellow Chanterelles, Whipped Mascarpone

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

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## 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.*

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## VEGETARIAN ROAST

*Curried Cauliflower & Spinach Wellington*

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## SIDES

Hispi Cabbage / £3

Heritage Carrots / £3

Honey Glazed Parsnips / £3



## DESSERT

### Dark Chocolate Tart, Hazelnut, Mandarin Orange

*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]

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#### 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