

### starters

- goats cheese soufflé, grapes, rocket, hazelnuts **12**
- treacle cured salmon, lemongrass, lime leaf, pickled ginger **12.5**
- soup of the day, sourdough, rosemary butter **8**
- hogget croquette, celeriac, apple, parsley **10**

### sunday lunch

- locally sourced, 28 day aged, grass fed roast sirloin of beef **28**
- roast loin of pork, lemon thyme, stuffing, apple sauce **25**
- accompanied by lard roast potatoes, dinner lady carrots, cauliflower cheese, market greens, stock pot gravy.*

### mains

- gnocchi, butternut squash, blue cheese, pumpkin oil **17**
- chicken breast, pomme purée, tenderstem, peppercorn sauce **23.5**
- roasted halibut, mussel and clam chowder, soft herbs **26**

### side dishes

- summer greens **4.5**
- skin on fries **5**
- triple cooked chips **5**
- glazed heritage carrots **5**
- cornish new potatoes **5**

### sweets

- passion fruit tart, raspberry sorbet, raspberry gel **10**
- banana cheesecake, vanilla ice cream **9**
- vanilla panna cotta, strawberry, rhubarb **10**
- chocolate fondant, ice cream **11**

### cheese

- Selection of British Cheeses **12**

