



APERITIFS

Davy's Manzanilla Sherry (100ml)	6.60
Davy's Célébration Champagne (flute)	10.50
Heritage sourdough, whipped fennel pollen butter v.	3.25
Petit lucques olives v.	3.50

STARTERS

Soup of the day, sourdough croutons v.	6.25
Chase gin cured salmon, apple, fennel, pickled kale	9.50
Portwood Farm asparagus and Newlyn crab salad	10.00
Orchard fed pork and guinea fowl terrine, chorizo salsa, toast	7.00
Heritage beets, Shropshire Blue, pickled walnuts v.	6.50/13.50

MAINS

Celeriac, roasted leek and sweet potato Wellington, spinach, tamarind tomatoes <i>ve.</i>	15.50
Line caught Cornish mackerel, roast Nutbourne Farm tomatoes, horseradish crème fraîche	16.00
Roast rib of Cornish beef, red wine gravy	18.50
Roast leg of Kent, marsh fed lamb, red wine gravy	16.00
Roast Norfolk chicken, lemon, garlic, thyme	16.00
<i>All roasts served with seasonal vegetables, roast potatoes, Yorkshire pudding</i>	
Children's choice of roast with all the trimmings	7.50

SIDES

Chips	4.50
Purple sprouting broccoli v.	4.00
Jersey royals v.	4.00
Green salad v.	4.25

DESSERTS & CHEESE

Bramley apple, apricot, nut crumble, custard v.	6.50
Egg custard tart, poached apricots v.	6.50
Dark chocolate and hazelnut truffle v.	6.50
Salted caramel ice cream, honeycomb v.	6.50
British cheese board	9.50
Hafod organic Cheddar, Baron Bidgod, Shropshire Blue, quince cheese, roasted grapes	

**WE HAVE A RANGE OF SEASONAL SPECIALS AVAILABLE,
PLEASE ASK A TEAM MEMBER FOR MORE DETAILS**

Please ask a member of the team should you require any allergen information on any of our dishes

V. VEGETARIAN / VE. VEGAN

All prices include VAT at 20%. A discretionary 10% service charge will be added to your bill.