

SUNDAY LUNCH

12.30pm-4pm

3 courses £34.95

STARTERS

HOMEMADE SOUP OF THE DAY

Served with sourdough croutons

SALMON FILLET RILLETTES

Dill pickled cucumber + rye bread

CLASSIC PRAWN COCKTAIL

Marie Rose, baby gem + lemon

CHORIZO SAUSAGE ROLL

Fresh from the oven with fennel seeds, watercress + charred apple puree

SALT + PEPPER SQUID

Chilli, spring onion, lemon mayo + fresh lime +2.50 sup

GOATS CHEESE + CARAMELISED ONION TART

Served warm with wild rocket pesto

MAINS

Sunday roasts cooked in our Harrison charcoal oven

BARBECUED ORCHARD PORK CHOP

Crackling, charred apple puree

SUPREME OF FREE-RANGE CHICKEN

Bread sauce

8 HOUR SLOWED COOKED FEATHERBLADE OF ENGLISH BEEF

Fresh allotment horseradish

VEGETARIAN AUTUMN VEGETABLE + MUSHROOM WELLINGTON

All served with roast potatoes, glazed carrot, local greens, *Rose Farm* cauliflower cheese, Yorkshire pudding & gravy

CATCH OF THE DAY

Regular changing specials from our local fishing fleet

BEER BATTERED COD

Chunky chips, seaweed salt, homemade tartare sauce, malt vinegar

MOULES MARINIÈRE

Mussels steamed in white wine, shallot, garlic + cream, with warm local sourdough bread

CRISPY SOURDOUGH CRUSTED TOFU

Vegan katsu curry sauce, homemade kimchi, puffed wild rice

DESSERTS

WARM BANANA CAKE

Caramel sauce, candied pecans, crème fraiche

RICH CHOCOLATE MOUSSE

Salted caramel

BRIOCHE DOUGHNUT ICE CREAM SANDWICH

Choice of flavours

AUTUMN BERRY + BRAMLEY APPLE CRUMBLE

Vanilla ice cream

CREAMY LEMON POSSET

Fresh raspberries + meringue

LOCAL ROASTED PLUM TRIFLE

Brioche sponge, toffee cream, plum jelly, amaretto + toasted almonds

NIBBLES

1/2 DOZEN ROCK OYSTERS
Lemon, tabasco + shallot vinegar 15.00 / 29.00

MIXED OLIVES

Herbs, lemon + garlic 3.95

MIXED NUTS

Almonds, cashews + peanuts 3.95

HOMEMADE CRACKLING

with charred apple sauce 4.50

ARTISAN BREAD BOARD

Whole roasted garlic, oil + vinegar 6.95

HOUMOUS

Herb dressing + crisp flatbread crackers 6.50

COCKLES

Local with malt vinegar 4.25

EXTRA SIDES

DAUPHINOISE
with garlic, cream + cheese
4.50

HERITAGE CHANTENAY
CARROTS
Glazed with maple +
rosemary 4.20

ROSE FARM
CAULIFLOWER
Creamy local cheddar
cheese sauce 4.20

CHUNKY CHIPS
4.20

TENDERSTEM
BROCCOLI
Crunchy hazelnuts 4.20

BABY GEM
Sherry vinegar dressing +
shaved Manchego cheese
4.20

SKIN ON FRIES
3.95

LOCAL HISPI
CABBAGE
Brown Butter 4.00

ALLOTMENT
CELERIAC SLAW
Grain mustard, shallot
+ parsley 3.75

All payments to be made as credit/debit card **only** + contactless ideally

Due to our cleaning protocols we only allow a maximum of 90 minutes per table

A 10% service charge is added to all tables

Please alert us to of any food allergens + intolerances

Extra sauces .15p

Menu items subject to change depending on availability