

Sunday lunch

2 courses £20; 3 courses £25

Snacks All £4.50

Tunworth croquettes

Crispy pig's trotter and pork belly, wild garlic emulsion

Starters

Nettle velouté, black pudding, confit potato, egg yolk, toasted seeds

Confit salmon, horseradish, dill and cucumber

Warm salad of beetroot, goat's curd, celery, hazelnut

Mains

Butter poached cod, caramelised leeks, ramson, crispy brandade, hazelnut and caper

Roasted sweetheart cabbage, teriyaki sauce, truffles, hot wasabi mayonnaise
(As demonstrated by Simon Rogan on Saturday Kitchen)

Roast chicken breast and leg or roast pork loin and crackling with dripping potatoes, creamed greens and seasonal vegetables

Side orders All £4.00

Lettuce leaves from our farm with Cashel blue dressing

Creamed potatoes

Balsamic beetroots

Dripping potatoes

Creamed farm kale

Glazed carrots

Desserts

Caramel tart, candied lemon, mascarpone ice cream

Nay Winery, Red Muscadet, South Africa, NV £6.00 - 100ml

Tonka bean ice cream, blood orange, miso butterscotch

De Bortoli, Noble One, Botrytis Semillon, Australia, 2009 £17.00 - 100ml

Warm chocolate fondant and milk ice cream

Bacalhóa, Moscatel de Setúbal D.O., Portugal, 2012 £5.00 - 100ml

Selection of three British cheeses (£3.50 supplement)

Ramos Pintos, Late Bottle Vintage, 2009 £7.50 - 75ml