

sunday group menu

for tables of 8+

£34

starters for the table

Chargrilled globe artichoke, roast garlic hummus, smoked chilli oil pb gf
Home cured Hampshire trout, celeriac remoulade, crispy capers, beetroot gf
Dry aged steak tartare, cured egg yolk, caperberries, melba toast

sunday roasts

Roast dry-aged rump of beef, Yorkshire pudding
Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce
Slow roast pork belly, apple & Yorkshire rhubarb sauce gf
Hazelnut, forest mushroom & root vegetable loaf, vegetable gravy pb gf
Beef Wellington sharer for two, Yorkshire puddings [+ £12pp]
All our roasts are served with rosemary & garlic skin-on roast potatoes, roasted parsnips & carrots, seasonal greens, root veg puree & our lovingly made gravy.

add some sides?

£6

Cauliflower cheese v
Green lentils, peas, cabbage & bacon gf
Buttered spring greens v gf

gf - Gluten Ingredient Free v - Vegetarian pb - Plant Based/Vegan

If you have specific dietary requirements or require allergy information, please ask your server.
Please be aware that food containing allergens is prepared and cooked in our kitchen.
A discretionary 12.5% service charge will be added to your bill, which is gratefully shared by the whole team