

# sunday group menu

for tables of 8+

£34

## starters for the table

Grilled globe artichoke, roast garlic hummus, smoked chilli oil

Home cured Hampshire trout, celeriac remoulade, crispy capers, beetroot

Chicken liver parfait, grilled brioche, elderflower jelly, cornichons

## sunday roasts

Roast dry-aged rump of beef, Yorkshire pudding

Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce

Slow-roast Blythburgh pork belly, apple & rhubarb sauce

Roast beetroot Wellington, spinach, watercress & pine nut duxelles, rich vegetable gravy

Beef Wellington sharer for two, Yorkshire puddings [ + £12pp ]

*All our summer roasts are served with rosemary & garlic roast new potatoes, roasted carrots, a medley of seasonal greens, root veg puree & our lovingly made gravy.*

## add some sides?

£6

Cauliflower cheese v

Peas, greens & asparagus

Spring onion & carrot slaw

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