

Classic Sunday Set

July - August

£53

To Start

Spring onion, pork & fennel scotch egg, burnt onion puree gf
Grilled chicken skewer, hispi cabbage slaw, coronation mayonnaise gf
Heritage tomato, broad beans & pickled radish on grilled sourdough pb
Cured trout tartare, crème fraiche, melba toast, dill oil

Main Course

Suffolk pork chop, apple & gooseberry sauce, roast new potatoes, fine beans, spring greens gf
Tea smoked trout salad, baby gem, broad beans, fine beans, buttermilk dressing gf
Globe artichokes, summer vegetable ratatouille, smoked aioli pb gf
Chicken, pea & ham pithivier, clotted cream mash

To Follow

Cherry cobbler, custard v* gf
Devonshire honey cake, hung yoghurt, fennel pollen v
Double chocolate semifreddo, pistachio, sea salt v gf
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [+ £5]

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]
Glass of Port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team