

sunday group menu

for tables of 8+

£33

starters for the table

Deep-fried Wigmore, winter herbs & seeds, pickled walnut, cranberries v
Home cured Hampshire trout, kohlrabi & celeriac remoulade, crispy capers, beetroot gf
Ham hock terrine, beer mustard, toasted brioche, apple & parsnip slaw

sunday roasts

Roast dry-aged rump of beef, Yorkshire pudding
Roast chicken, rosemary & thyme butter, pork & sage stuffing, bread sauce
Blythburgh pork chop, black pudding, apple & Hereford cider sauce
Hazelnut, forest mushroom & root vegetable loaf, rich 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
Buttered brassicas v

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