

# SUNDAY MENU



## EARLY RISERS

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P&F Bloody Mary vodka & our classic house recipe	9.5
Bloody Bull garlic & rosemary infused vodka, tomato, beef stock	9.5
Buck's Fizz Prosecco & freshly squeezed orange juice	8.5

## SNACKS

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Homemade pork crackling	4	Cheese straws (v)	4
Mixed nuts (v)	4	Green olives (vg)	4
Bread, herb butter & roasted garlic (v)	4	Warm pork Scotch egg spiced plum ketchup	5.5

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## SUNDAY ROAST

Served with Yorkshire pudding, market vegetables, roast potatoes & a jug of gravy

Slow roasted Waveney valley pork belly crackling & caramelised apple sauce	19.5	East Anglian herb-marinated lamb shoulder house mint sauce	22.5
Grass fed Galloway beef sirloin horseradish cream	23	Half free range Windsor spit roast chicken house gravy	18.5
Chestnut & mushroom nut roast (v) house vegetable gravy	16	Crackling	3.5
		Cauliflower cheese	3.5

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## STARTERS

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Rock oysters 6 / 12	15 / 25
Poached beetroot (vg) hazelnut curd, pomegranate & clementine vinaigrette	8.5
Ham hock terrine watercress & mustard mayonnaise	9
Citrus-cured salmon pickled cucumber, horseradish & rye toast	11
Sharing board baked Camembert, truffle ham & toasted bread	17.5
Crispy squid chilli & lime dip	9.5

## SALADS

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<i>add grilled chicken or smoked salmon</i>	4
Superfood (vg) avocado, toasted seeds, broccoli, mixed sprouts, pomegranate & mustard dressing	12
Caesar anchovies, pancetta, soft boiled egg, Parmesan & herb dressing	11

## MAINS

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Baked celeriac (vg) caramelised shallot, kohlrabi & nettle dressing	12
Grilled corn-fed chicken breast heritage tomatoes, fine beans & fresh leaves	16.5
45 day dry-aged Dexter beef burger streaky bacon, mature Cheddar & Bloody Mary ketchup	16.5
Fish goujons house-made tartare, peas & skin-on-fries	14.5
Pan-roasted turbot baby leeks, samphire & morel mushrooms	26

## SIDES

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Skin-on-fries (v)	4
Truffle & Parmesan skin-on-fries	4.5
Steamed Chantenay carrots (v)	4
Crisp lettuce & fresh herbs, mustard dressing (vg)	3
Purple sprouting broccoli, chilli & garlic (vg)	4
Steamed new potatoes, herb salt (vg)	4

## COCKTAILS

Summer Cup	9.5
Sipsmith London Cup, cucumber, lemon, raspberry, orange, mint, Franklin & Sons lemonade	
Hugo Spritz	9.5
St Germain Elderflower Liqueur, mint & Prosecco	
Pom Spritz	9.5
FAIR. Pomegranate Liqueur, orange, lemon bitters & soda	
Large Seasonal G&T #18	12.5
Bloom Jasmine & Rose Gin, lemon peel, rose petals, Franklin & Sons tonic	
Large Seasonal G&T #19	12.5
Willem Barentsz Gin, orange peel, juniper, olives, Franklin & Sons rosemary & olive tonic	

## CHAMPAGNE & SPARKLING

	125 ml	Bottle
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Cava, 'Babot', Brut Nature, Penedes, ESP		45
NV Pelegrim, Westwell, Extra Dry, Kent, ENG		55
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA	12.5	68
NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA		80

## ROSÉ

	175 ml	Carafe	Bottle
'17 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA	8.5	23	34
'18 Grenache, 'Inspiration', Château de Berne, Provence, FRA	10.5	31	45
'16 Ajaccio, 'Faustine', Comte Abbatucci, Corsica, FRA			60
'18 Bandol, Domaine Tempier, Provence, FRA			75
'16 Coteaux d'Aix-en-Provence, Château La Coste, Provence, FRA		(Magnum)	85

## WHITE

'17 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'16 Grillo, Il Folle, Sicily, ITA	7	19	27
'17 Viognier, '974', Château Pesquie, Rhône Valley, FRA	7.5	20	30
'16 Verdejo, 'Quintaluna', Ossian, Rueda, ESP	8	22	32
'18 Sauvignon Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	24	35
'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER	10	28	40
'14 Chablis, 'Comte de Béru', Château de Béru, Burgundy, FRA	10.5	29	44
'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA	12	33	48

## RED

'17 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	17	24
'14 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT	7	19	27
'16 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA	8	21	29
'16 Garnacha, 'GR10', 4 Monos Viticultores, Madrid, ESP	9.5	25	37
'15 Rioja, Crianza, Biga de Luberri, Rioja, ESP	10	28	40
'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA	11	30	45
'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA	11.5	32	46
'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA	13	37	54

## JUICES

Freshly squeezed juices	4.5
Orange // Pear, cucumber, celery & spinach // Apple, pear & pineapple // Carrot, apple & ginger	
Chegworth Valley	4.5
Cox & Bramley Apple // Pear	
Cranberry, Pineapple, Pink Grapefruit	4.5

## BEER

	Pint
Braybrooke 'Session Lager', England, 3.8%	5.8
Peroni 'Nastro Azzurro', Lager, Italy 5.1%	6.5
Five Points Extra Pale Ale, England, 4%	6.5
Meantime 'Yakima Red', Red Ale, England, 4.1%	5.5
Guinness Stout, Ireland, 4.2%	5.5
Hoxton Cidersmiths 'Harry Masters Jersey', England 5%	5.2