

SUNDAY MENU

STARTERS

Rock Oysters 15 / 25
6 or 12

Game terrine 11.5
pickles, cranberry chutney & sourdough

Mulled cider cured trout 11
celeriac remoulade, apple
compote, rye crisp

Roasted wild mushroom soup 8.5 (v)
truffle cream

Crispy squid 9.5
chilli & lime dip

Sharing board 17.5
baked Camembert, truffle ham
& toasted bread

MAINS

Roasted celeriac 12 (vg)
hazelnut cream, wild mushroom,
charred onion & kale

Pan roasted halibut 26
baby spinach & lobster sauce

Fish goujons 14.5
house tartare, peas & skin-on-fries

Caesar salad 11
anchovies, pancetta, soft boiled egg,
Parmesan & herb dressing

Superfood salad 12 (vg)
avocado, toasted seeds, broccoli, mixed
sprouts, pomegranate & mustard dressing

add grilled chicken 4, feta 3,
smoked salmon 4

Chicken paillard 16.5
roasted squash, spinach,
tenderstem broccoli &
preserved lemon dressing

Native breed beef burger 16
tomato relish, melted cheese, crispy
bacon & Bloody Mary ketchup

SUNDAY ROAST

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

Slow roasted Waveney valley
pork belly 19.5
caramelised apple sauce

Grass fed Galloway beef sirloin 23
horseradish cream

Chestnut & mushroom
nut roast 16 (v)
vegetarian gravy & trimmings

East Anglian herb marinated
lamb shoulder 22.5
house mint sauce

Half free range Windsor
spit roast chicken 18.5

Crackling 3.5

Cauliflower cheese 3.5

Stuffing 3.5

SIDES

Rosemary skin-on-fries 4 (v)

Truffle & Parmesan
skin-on-fries 4.5

Roasted heritage carrots,
chestnuts & sage 4 (v)

Crisp lettuce & fresh herbs,
mustard dressing 3 (vg)

Tenderstem broccoli,
chilli & garlic 4 (vg)

Truffle mash 5 (v)

BREAKFAST WEEKDAYS FROM 7:30AM & WEEKENDS FROM 9AM, SUNDAY ROAST FROM MIDDAY

An optional 12.5% service charge will be added to your bill. Please inform us if you
have any dietary or allergen requirements.

We use local British produce whenever possible & all our fish & crustacea are
from sustainable sources.

DRINKS

COCKTAILS

Winter Cup 10

London Cup, blackberries, orange, cucumber, thyme & Franklin & Sons lemonade

Bloody Mary 8.5

Our classic Bloody Mary recipe, Russian Standard Vodka, fresh horseradish & all your favourite spices

Bloody Bull 8.5

Garlic & rosemary infused vodka, tomato, beef stock & spices

Aged Old Fashioned #7 10

Buffalo Trace Bourbon, teapot bitters, Angostura

Seasonal Large G&T #16 12

Heppele Gin, blackberries, sage, Franklin & Sons rhubarb & hibiscus tonic

Seasonal Large G&T #17 12.5

Aviation American Gin, vanilla pod & edible flowers

CHAMPAGNE & SPARKLING

NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA

Glass 7.5 / Bottle 38

NV Pelegrim, Westwell, Extra Dry, Kent, ENG

Bottle 55

NV Billecart-Salmon, Brut Réserve, Champagne, FRA

Glass 12 / Bottle 65

NV Gratiot-Pillièrre, Brut Rosé, Champagne, FRA

Glass 12.5 / Bottle 68

'11 Gusbourne, 'Blanc de Blancs', Brut, Kent, ENG

Bottle 75

NV Francis Boulard, 'Murgiers', Extra Brut, Champagne, FRA

Bottle 80

NV Jacquesson, 'Cuvée No. 740', Brut, Champagne, FRA

Bottle 85

ROSÉ

'17 Cinsault, 'Arcades', Château Fontainebleau, Provence, FRA

Glass 8 / Carafe 22 / Bottle 32

WHITE

'16 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA

Glass 6 / Carafe 16 / Bottle 23

'16 Grillo, Il Folle, Sicily, ITA

Glass 7 / Carafe 19 / Bottle 27

'17 Viognier, '974', Château Pesquie, Rhône Valley, FRA

Glass 8 / Carafe 20 / Bottle 30

'17 Sauvignon Blanc, Levin, Loire Valley, FRA

Glass 8.5 / Carafe 24 / Bottle 35

'15 Tokaji Dry, 'Vision', Holdvolgy, Tokaji, HUN

Glass 9.5 / Carafe 26 / Bottle 38

'16 Pinot Blanc, Weissburgender, Andreas Bender, Mosel, GER

Glass 10 / Carafe 28 / Bottle 40

'17 Chenin Blanc, 'Bel Air', La Grange Tiphaine, Loire Valley, FRA

Glass 12 / Carafe 33 / Bottle 48

'15 Chardonnay, Bourgogne Blanc, Vincent Dancer, Burgundy, FRA

Glass 15 / Carafe 42 / Bottle 58

RED

'16 Grenache-Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA

Glass 6 / Carafe 16 / Bottle 23

'14 Touriga Nacional, 'Guardia Rios Tinto', Mt. da Ravasqueira, Alentejo, PRT

Glass 7 / Carafe 19 / Bottle 27

'16 Syrah-Grenache, 'Terrasses Régis', Boucabeille, Roussillon, FRA

Glass 8 / Carafe 21 / Bottle 29

'16 Priorat, 'Menut', Mas Martinet, Priorat, ESP

Glass 9.5 / Carafe 25 / Bottle 37

'15 Rioja, Crianza, Biga de Luberrri, Rioja, ESP

Glass 10 / Carafe 28 / Bottle 40

'14 Montagne St Emilion, Les Piliers Maison Blanche, Bordeaux, FRA

Glass 11 / Carafe 30 / Bottle 45

'14 Malbec, 'Combal', Domaine Cosse Maisonneuve, Cahors, FRA

Glass 11.5 / Carafe 32 / Bottle 46

'15 Pinot Noir, Maranges, Bertrand Bachelet, Burgundy, FRA

Glass 13 / Carafe 37 / Bottle 54

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