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| 125 ML COATES & SEELY BRITAGNE BRUT, ENGLAND | £10 |
| BLOODY MARY- <i>Sapling vodka, tomato juice, our own house blend of spices</i> | £9.5 |

SUNDAY MENU

STARTERS

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| PORTHILLY ROCK OYSTER, <i>shallot vinegar</i> | £3.5ea. |
| ROASTED BUTTERNUT SQUASH SOUP, <i>pumpkin seeds, toasted sourdough</i> | £6 |
| CRISPY SQUID, <i>roast garlic aioli</i> | £5.5 |
| GAME AND PRUNE TERRINE, <i>toasted brioche, pear and onion chutney</i> | £8.5 |
| PAN FRIED NORTH ATLANTIC TIGER PRAWNS, <i>chilli parsley butter</i> | £12 |
| NUTBOURNE TOMATOES, <i>dressed burrata, balsamic glaze</i> | £8.5 |
| SMOKED SALMON ON BEETROOT BLINIS, <i>herb crème fraîche</i> | £9 |

SUNDAY ROASTS

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| KINGFISH FILLET | £16.5 |
| BEEF SIRLOIN, <i>horseradish cream</i> | £19.5 |
| PORK BELLY, <i>crackling, apple sauce</i> | £17 |
| LAMB SHOULDER, <i>mint sauce</i> | £18.5 |
| BARLEY AND AUTUMN VEGETABLE WELLINGTON (vg) | £15 |
| CHICKEN ON THE BONE, <i>cauliflower cheese, bread sauce</i> | - half (for 1person) £16.5 |
| | - whole (for 2people sharing) £31 |

*ALL OF OUR ROASTS ARE SERVED WITH
ROAST POTATOES, HERITAGE CARROTS, GREENS, GRAVY AND YORKSHIRE PUDDING*

SIDES

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| SAUTÉED FINE GREEN BEANS | £5.5 |
| CAULIFLOWER CHEESE | £6 |
| TOMATO AND MIXED LEAF SALAD, <i>grain mustard vinaigrette</i> | £4.5 |
| EXTRA ROAST VEGETABLES | £5 |
| CHIPS | £4 |
| | (with truffle oil and parmesan) £4.5 |

Please advise a member of our team when ordering of any dietary requirements or allergens