



## SUNDAY MENU

*Two courses for £26.50*

*Three courses for £31.50*

## SMALL PLATES

Carlingford Rock Oysters “au natural” & shallot vinegar (minimum of 3) (SF) (DF) (SE)  
£3.5 supplement per oyster (minimum of 3)

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Fresh sourdough bread from our local bakery Dunns (SE) (V)  
Smoked salmon rillettes, pickled cucumber, fennel, Sandian crisp bread  
Shaved raw asparagus salad, cucumber, celery, radish, lemon dressing (VG)  
Chicken liver parfait, onion marmalade, toasted brioche  
Angus beef carpaccio, capers, rocket, mustard dressing (GF)

## MAINS

Cider battered Atlantic haddock, chunky chips, tartare sauce & crushed garden peas (GF)

## ROASTS

*All of our roasts are served with roast potatoes, seasonal greens, carrots,  
Yorkshire pudding & homemade gravy*

Roast Dingley Dell confit pork belly with apple compote  
Laverstock farm 28-day aged sirloin of beef  
Roast corn-fed free-range Wiltshire chicken supreme  
Roast root vegetables & mixed nut Wellington (N) (VG without Yorkshire pudding)

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Side of homemade cauliflower cheese (V) £4.5 supplement

## DESSERTS

Sticky toffee pudding & vanilla ice cream (V)  
Homemade apple & rhubarb crumble with custard (V)  
Chocolate & orange tart, vegan vanilla ice cream (VG)  
Warm apple tart with vanilla ice cream (V)  
Selection of ice cream (V)  
Selection of cheese, chutney, fresh fruit & crackers (V)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE APPLIED TO THE BILL

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU  
(VG) – VEGAN, (GF) – GLUTEN FREE, (SO) – SOYA, (SF) – SHELLFISH, (DF) – DAIRY FREE, (N) – NUTS, (V) – VEGETARIAN, (SE) – SESAME