



SUNDAY MENU

BAR PLATES

Sage & Onion Yorkshire pudding, pigs in blankets, house gravy 5.3
Focaccia & Oils 5.8 (VE) add Olives 2 | Marinated Greek Olives 5.8 | Croquette of the day 9.9
Crispy Squid, aioli 9.9 | Korean fried cauliflower (VE) 6.5
Hasselback potato, buffalo mayo & stilton 6.9

SMALLER PLATES

Celeriac, apple & chestnut soup V VE* 8.5
Steamed Cornish mussels, cider, leeks & cream 11.9
Smoked chalk stream trout pâté, pickled cucumber, focaccia 10.9
Duck liver parfait, plum chutney, watercress, toasted brioche 9.9
Sauté Woodland Mushrooms, Shallots, tarragon & cream on toasted focaccia V* 8.9
Baked Camembert, hot truffle honey & chilli flakes, chutney & focaccia (to share) V 17.2

SUNDAY ROASTS

All served with roast potatoes, seasonal veg, Yorkshire pudding & proper gravy
Roast Sirloin of beef 23.5 | Roast belly of Pork 22.5
Roast Turkey paupiette 22 | Spinach Wellington (VE) 17.8
Pigs in blankets 5.3 | Cauliflower cheese 5.3 | Hot Pork crackling straws, apple sauce 5.3

LARGER PLATES

Cornish Orchards cider battered haddock & chips, pea puree, tartare sauce 19.5
Beef & Hampshire smoked pork burger, cheese, burger sauce, skin on fries 19.5 *add bacon +2*
Red onion, squash, spinach & goats cheese tart, rocket (V) 17.7
8oz Ribeye steak, Hasselback potato, tenderstem broccoli, whipped peppercorn & tarragon butter 35.9
Add a sauce; peppercorn, bearnaise, red wine bordelaise, chimichurri +3

ON THE SIDE

Truffle & parmesan fries (V) 5.8 | Minted new potatoes (V VE*) 5
Fine beans, shallots & garlic butter (VE) 5.8 | Beetroot, stilton & toasted cashews (V) 5.9 | Garden salad (VE) 5.5



SPARKLING & CHAMPAGNE

N.V	Hattingley Valley Classic Reserve NV, England (12%)	125ml / Bottle 12.9 / 64
N.V	Hattingley Valley Rose, England (12%)	69.5
N.V	Moet Imperial, Moet & Chandon, France (12%)	79.9
N.V	Prosecco NV Vai Via, Italy (10.5%)	8.3 / 38

WHITE

2023	Albarino Alba Martin, Codax, Spain (12%)	175ml / 250ml / Bottle 46
2024	Blanc de Blanc, La Cadence, France (11.5%)	6.9 / 9.9 / 28
2023	Chablis, Tricon, France (12.5%)	63.5
2024	Chardonnay, Les Mougeottes, France (13.5%)	8.3 / 11.8 / 34.8
2024	Gavi di Gavi Minaia, Bergaglio, Italy (13%)	47.5
2023	Macon Villages Preludes, Terres Sechetes, France (12.5%)	50.8
2024	Picpoul De Pinet, Roquemoliere France (12%)	9.7 / 13.5 / 40.8
2024	Pinot Grigio, Sartori, Italy (11%)	7.8 / 10.9 / 31.5
2023	Sauvignon Blanc – Frost Pocket, Marlborough New Zealand (12.5%)	11.8 / 15.6 / 44.5

RED

2021	Bourgogne Cote d'Or Pinot, Nuiton-Beaunoy DOC, France (13%)	175ml / 250ml / Bottle 62
2024	Carignan, La Cadence, France (12%)	6.9 / 9.9 / 28
2023	Malbec, Don David, Argentina (14%)	10.75 / 15.2 / 44.5
2024	Merlot Estate, De Martino, Chile (14%)	43
2022	Montepulciano d'Abruzzo, Borgo Sena, Italy (12%)	8.1 / 11.5 / 32.2
2023	Pinot Noir, Les Mougeottes, France (13%)	8.95 / 12.5 / 36
2020	Rioja Crianza, Leza Garcia, Spain (14%)	9.95 / 14.3 / 42
2022	Valpolicella Superiore DOC, Arco dei Giovi, Italy (12.5%)	44.5

ROSE

2024	La Cadence Rose, Vin de France, France (12%)	175ml / 250ml / Bottle 6.95 / 9.95 / 27.95
2024	Pretty Gorgeous Rose, France (12%)	7.4 / 10.5 / 31
2024	The Beach Rose, Chateau d'Esclans (13%)	48
2024	Rosepale CDP, Aubert and Mathieu, France (12.5%)	11.5 / 16.5 / 45

PORT

Cockburns Fine Ruby 20 Year Old Tawny Port (19%)	50ml 4.95
LBV Port, Quinta do Crasto, Portugal (20%)	5.5

V - Vegetarian VE - Vegan VE* - Vegan option available

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergen menu. A discretionary 12.5% service charge





will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.