

SUNDAY LUNCH

TO START

HOMEMADE SODA BREAD, WHIPPED YEAST BUTTER	4
WHIPPED CHICKEN LIVER PARFAIT, BRICK TARTLET, PLUM GEL, WALNUTS	8
JERK CHICKEN SCOTCH EGG, SCOTCH BONNET JAM	8.5
DEVON WHITE CRAB, TIKKA MASALA SAUCE, KOHLRABI, CHILLI, TOASTED BRIOCHE	12
TATTIE & NEEP HASH BROWN, AGED BEEF TARTAR, CONFIT EGG YOLK, CRISPY SEAWEED	8
WHITSABLE TEMPURA ROCK OYSTER, BEEF GRAVY MAYONNAISE, BONE MARROW	EACH 4 / 6 FOR 20
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TO FOLLOW	
ALL SERVED with GRILLED HISPI CABBAGE, CAESAR DRESSING, CAULIFLOWER CHEESE, BEEF DRIPPING ROAST POTATOES, YORKSHIRE PUDDING, ROAST ONIONS and BUTTERED HERITAGE CARROTS	
SLOW ROAST CELERIAC, TRUFFLE EMULSION	22
POACH ROAST CROWN OF SUFFOLK CHICKEN FOR TWO CRISPY CHICKEN LEGS, GRAVY, WILTSHIRE TRUFFLE	58
45 DAY AGED SIRLOIN OF BELTED GALLOWAY BEEF SLOW BRAISED SHIN OF BEEF, SMOKED BONE MARROW, HORSERADISH CREAM	FOR ONE 35 / FOR TWO 70
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TO FINISH	

10

12

12

BARON BIGOD CHEESE, BRIOCHE SOLDIER, SEASONAL CHUTNEY

CHOCOLATE MOUSSE, CRÈME FRAICHE SORBET

HOMEMADE STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM