



Sunday Roast



Aperitif

Prosecco 125ml	£6.5	Marinated olives	£3.5
Champagne 125ml	£9	Wasabi nut mix	£3.5
Pink Ginger. gin, grapefruit, ginger ale	£6.5	Smoked almonds	£3.5
The Hugo. gin, elderflower, cucumber	£6.5	Borough Market sourdough,	
Sipsmith grapefruit & rosemary G&T	£6.5	Glastonbury whey butter	£1.50



Smalls

Chilled beetroot soup, crème fraiche & dill (v)	£6.5
Freekeh, spring peas, pistachios, pomegranate, creme fraiche (v)	£7 / £12
Burrata, heirloom tomatoes, basil oil, focaccia (v)	£7.5
Devon crab risotto, samphire, pea shoots, lemon oil	£9 / £14
Asparagus and courgette ribbons, gem lettuce, goats curd	£6.5
Beef shin ragu, potato gnocchi	£8 / £13
Mackerel ala plancha, fennel, orange, rosemary balsamic dressing	£7.5

Mains

Charred asparagus and spinach rigatoni, lemon ricotta, pine nuts (v)	£14
Ale battered fish & chips, mushy peas, tartare sauce	£15
Poached Hake, bok choy, mangetout, sweet potato and coconut curry	£16.5
Baked Salmon, broad beans, jersey royals, dried tomatoes, red frill	£17.5

For our Sunday roasts, please see the Specials Board.

Sides

Skinny fries	£3.5	Welsh rarebit on toast	£4
Hand cut chips	£3.5	Roasted root vegetables	£3.5
Smoked mac'n'cheese	£4	Green leaf salad	£3.5
Roast potatoes	£3.5	Asparagus, Lemon oil, parmesan	£3.5
Cauliflower cheese	£3.5		

