



Sunday

STARTERS

Mushroom and wild garlic soup	9.00
Grilled mackerel, potato and horseradish salad	10.00
crispy duck and watercress salad, poached egg	9.50
Yorkshire pudding, gravy	5.50

ROASTS

Silverside of Aberdeen Angus, horseradish cream	22.00
Loin of Purbeck pork, apple sauce	20.00
Leg of Hebridean lamb, mint sauce	24.00
<i>All roasts accompanied by seasonal vegetables, roast potatoes, Yorkshire pudding and rich gravy</i>	

MAINS

Baked cauliflower, sumac coconut yogurt, confit tomatoes	18.00
Roast carrots, humous, crisp rice, wild garlic gremolata	18.00
Seared chalk stream trout, cauliflower, caper and roe beurre blanc	24.00
Pan fried wild bass meunière, jersey royals, brown butter	25.00

SIDES - ALL 5.00

Wilted greens	Minted Jersey royals
Roast potatoes	Cauliflower cheese

Please speak to your server about allergens and dietary requirements. Due to a very small working kitchen and everything being made on site we are unable to guarantee against trace allergens