

Sunday Menu

Small Plates

Mixed olives **VE** £4.5 | Tempura oyster, kimchi, lime £5

Cured mackerel, lime, coriander, local marsh herbs £14

Soup of the day, bread & cultured butter **V** £11

Courgette, roast garlic aioli, nasturtium **V** £12

Fried ham hock, pickled damsons, fried egg £13

Mains

Roast sirloin of beef, duck fat potatoes, braised beef Yorkshire pudding, mash, carrot £26

Free-range pork belly, duck fat potatoes, crispy rillette, Yorkshire pudding, mash, carrot £24

Hispi, tenderstem broccoli, beurre blanc, Cime di Rapa salad **VE** £22

Mackerel, bouillabaisse, pickled shallot, citrus mayonnaise £24

Sides £7

House salad **V**

Hispi cabbage, sherry vinegar, chives, Maldon salt

Carrots, coriander, spiced hazelnuts **V**

Ratte potatoes, chive butter **V**

Fine beans, garlic, lemon, hazelnuts **V**

Desserts

Chocolate mousse, sweet furikake, white chocolate ice cream, miso **V** £12

Sticky toffee pudding, toffee sauce, vanilla ice cream **V** £9

White chocolate bread & butter pudding with crème anglaise £8.5

Local cheeses, chutney & crackers **V** £15

V Vegetarian **VE** Vegan

For allergen information, please speak to a member of our team

A discretionary 10% service charge will be added to your bill and split evenly amongst the team