



SUNDAY LUNCH MENU

2 Courses 35
3 Courses 39.50

THE STARTERS

Smoked Salmon, Herb Infused Goats Curd, Pickled Cucumber & Dorset crab

Burrata, Olive Tapenade, Mixed Pickles, Toasted Pine Nuts & Mizuna

Oxfordshire Beef Tartare, Smoked Egg Yolk, Pickled Shimeji & Sour Dough

Goats Cheese Soufflé, Heritage Beetroots, Pickled & Candied Walnut

Heritage Beetroots, Garden Leaves, House Dressing, Spiced Plum & Mixed Puffed Seeds PB

THE ROASTS

Corn Fed Chicken, Stuffing, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Orchard Farm Pork, Stuffing, Apple Puree, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

35 Day Aged Sirloin, Horseradish Sauce, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Braised Welsh Lamb, Mint Sauce, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Carrot & Wild Mushroom Wellington, Seasonal Veg, Herb Roasted Potatoes, & Veg Gravy PB

South Coast Fish Pie, Smoked Haddock, Prawns, Creamy Cheese Sauce & Gratinated Mash

THE DESSERTS

Steamed Sticky Toffee Pudding, Medjool Date Puree, Sticky Toffee Sauce & vanilla Ice Cream

Madagascan Vanilla Custard Slice, Steeped Forest Berries, Butter Crumble & Lemon Balm

Pineapple Carpaccio, Raspberry Coulis, Coconut Sorbet & Passionfruit Crumble PB

Baked Apple & Marzipan Crème Brûlée, Shortbread Crumble, Rum & Raisin Ice Cream

Selection of British Served Cheeses with a Selection of Crackers, Estate Honey & Chutneys

A discretionary service charge of 10% will be added to the bill.

All prices are inclusive of VAT at the current rate.

Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or intolerances and want to know the ingredients please notify your server before you order, so that we can arrange a suitable alternative.