

## Sunday

28.04.24

### Snacks

Maldon oysters 3.75 ea / 6 for 18  
Valencian roasted almonds 3  
Gordal Olives 4  
Bread with homemade butter 3.5  
Charcuterie - Coppa with caper berries 7  
Cadiz boquerones 7

### Starters

Chicken and mushroom pâté, apple chutney, cornichons 12  
Isle of Wight tomatoes, Homewood ewes curd, tomato water, crouton 12 \*\*  
Warm crab butter, soft herbs, bread 14

### Mains

Rolled Quantock pork belly 20  
Spring chicken ballotine 20  
Dry aged rump cap 22  
Celeriac and mushroom pithivier 18 \*\*  
Market fish, pink fir potatoes, spring veg (please see board)

### Side

Cauliflower cheese 5

\*All roasts come with roast potatoes, parsnips, maple glazed carrots, spring veg, yorkshire pudding (not vegan) and gravy

### Desserts

Chocolate mousse, marscarpone, cocoa nib 10  
Tonka bean panna cotta, Yorkshire rhubarb 9  
Pina colada sorbet or pistachio ice cream 3 (per scoop) \*\*  
Cheese 6.5 ea / 3 for 15 (please see board)

\*Vegetarian

\*\*Vegan/Vegan option

A discretionary 12.5% service charge will be added to the bill.

Please inform a member of staff if you have any allergies or dietary requirements. We will be happy to advise which dishes are suitable, unfortunately, we cannot guarantee the absence of traces of nuts and other allergens.

