

Sunday Menu

AVAILABLE EVERY SUNDAY | 12PM – 5PM

Bar Snacks & Small Plates

Proper pork scratchings, seasoned with smoked paprika and fennel seed	£3.25
Nocellera green olives, served on ice (ve/gf)	£3.75
Local bread and Berkley Farm butter (v)	£4.25
Saffron-pickled Bromham Farm carrots, smoked aubergine soil (ve/gf)	£6.95
Gloucester Old Spot sausage roll, pear and apple cider chutney	£7.25

Aperitifs

No-Groni; Seedlip Spice 94, Aromatic, fresh orange peel	£7.95
Discarded Negroni; Hayman's London Dry Gin, Campari, Discarded Vermouth, fresh orange peel	£10.50
Winter Spritz; Aperol, Pomegranate Liqueur, Prosecco, cranberry juice, fresh orange twist and rosemary sprig	£10.50
Winter Fizz; Hayman's Sloe Gin, Prosecco, fresh winter berries	£10.95

To Start

Homemade soup of the day (please see blackboard for details)	£5.95
Penny bun mushroom parfait, pickled shimeji, smoked pumpkin and black garlic crumb (ve/gf)	£7.75
Tunworth cheese soufflé, pickled golden raisins, cauliflower, chive and pine nut dressing (v) add Wiltshire truffle for £5.50	£7.95
Cumberland Scotch egg, St. Ewes organic egg, black pudding brown sauce (gf)	£8.50
Hot smoked Bibury trout, sourdough crumpet, poached St. Ewes organic egg, wilted greens, caviar hollandaise	£8.75
Bowood Estate partridge rilette, white piccalilli and pear mustard, pine oil dressed leaves (gf)	£8.95
Cornish crab and prawn cocktail, Armagnac and shallot dressing, romaine wedge (gf)	£9.25
Dexter beef tartare, Colchester oyster, wild horseradish, smoked beetroot, chive and crispy onions	£10.50

Mains

Smoked chicken Caesar salad, parmesan dressing, anchovies, rosemary croutons	£14.75
Bowood Estate venison cottage pie, crushed neeps and tatties, chargrilled hispi cabbage, crispy black pudding, cranberry	£15.50
Roasted Black Mission figs, smoked golden beetroot, torn Rosary Ash, toasted hazelnut dressing (vg/gf)	£16.25
Signature fish and chips; cured South Coast cod, beef dripping chips, tartare hollandaise, marrow fat peas (gf)	£16.95
Hand-pressed Goosnargh chicken and smoked ham hock pie, champ mash, chicken fat gravy	£18.95
Sykes Farm ox cheek and port bourguignon, beef fat roasted carrots, horseradish potatoes, smoked bacon, baby onions, button mushrooms, roasted chestnuts (gf)	£19.50
Cornish sole, lemon, artichoke and almond (gf)	£24.25

Sunday Roasts

*All roasts are served with smoked duck fat roast potatoes,
creamed savoy cabbage, clementine glazed carrots and gravy*

Banham Farm celeriac steak, oak-smoked and char-grilled on our Robata grill, vegan roast potatoes and sides (v)	£16.95
Oak-smoked chicken, bacon-wrapped apricot, sage and cranberry stuffing	£18.50
Slow-cooked and dry-aged rump cap, served pink, beef fat Yorkshire pudding, fresh horseradish crème fraîche	£18.95
Rolled belly and loin of Gloucestershire Old Spot, crackling, homemade pear and cider apple sauce	£19.50
28 day-aged sirloin (expertly aged by the wonderful team at Butts Farm in their Himalayan salt chamber), beef fat Yorkshire pudding, fresh horseradish crème fraîche	£23.95

Perfect Sides

Beef fat Yorkshire pudding	£1.50	Skin-on-fries (ve/gf)	£4.50
Chef's mash (gf) add Wiltshire truffle for	£3.50 £5.50	Local sprout tops, Sandridge bacon and creamed seasonal greens (gf)	£5.25
Smoked duck fat roast potatoes (gf)	£3.75	Smoked goose fat, sage and onion terrine (gf)	£5.75
Bacon-wrapped apricot, sage and cranberry stuffing	£3.95		
Cauliflower cheese; slow roasted Bromham Farm cauliflower, Sussex Charmer, whole grain mustard and chive (v) add Wiltshire truffle for	£4.25 £5.50	<i>Sauces & Gravies</i>	
House salad; butterhead salad, garden herbs, sumac and pomegranate dressing (ve)	£4.25	Bone marrow gravy (gf)	£3.00
		Chicken fat gravy (gf)	£3.75
		Sunday gravy boat	£3.50

Desserts & Cheese

Winter fruit crumble, cinnamon baked Bramley apple and mulled quince, custard ice cream (v)	£6.50
Chocolate and espresso coupe, Peruvian chocolate mousse, espresso gelato and crushed amaretto biscuit (v) (**gf)	£6.75
Rum and raisin crème brûlée, coconut macacron biscuit (ve/gf)	£7.25
Bristol Cream sherry and damson trifle, eggnog custard, toasted nuts, whipped vanilla cream (v)	£7.50
Medjool date and muscovado sticky toffee pudding, Baileys ice cream (v)	£8.25
Black Forest gâteau, kirsch-soaked cherries, white chocolate parfait, pistachio gelato (v)	£9.25
Cheese selection; our cheese selection will showcase the best British, and the odd continental gem, served with honey and thyme tarte tatin, spiced pear and apple cider chutney, and Bath Oliver crackers. See black board for monthly selection and prices.	