



EASTER SUNDAY MENU

SNACKS

- Nocellara olives £4
- Sourdough, marmite butter £5
- Seared day boat scallops £12
peas & guanciale
- English garden pea purée £8
whipped feta, mint, omega seed cracker

STARTERS

- Wagyu beef tartare £18
Glazed bone marrow, smoked beef, parsley & shallot, green pistachio
- Grilled Wye Valley asparagus £12
Smoked hollandaise, crispy duck egg, muesli
- Line caught wild bass crudo £14
Calamansi vinegar, pickled jalapeños, crispy buckwheat, finger limes
- Sand carrot tartare £12
Isle of Wight tomato harissa, carrot top pesto, dukka

MAINS

- Hereford aged beef fillet £42
Bordelaise sauce, short rib croquettes, wild garlic puree
- Spring vegetable risotto £26
English garden peas, Wye Valley asparagus, English pecorino, acid butter
- Fish of the day market price

ROASTS

- Texel lamb striploin, mint sauce £26
- Corn fed chicken breast, bread sauce £23
- Served with potatoes, Yorkshire pudding, carrots, hispi cabbage, gravy

SIDES £6.5

Truffled cauliflower cheese +£3 | Roasted potatoes | Garden salad | Seasonal greens | Roasted carrots

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. Please note that a discretionary service charge of 12.5% will be added to your bill.