

# SUNDAY SET MENU - 3 COURSES 39

(Items with an (\*) are charged at a £3 supplement), excludes Snacks.

#### **SNACKS**

Buckwheat Cracker, Onion Lyonnaise, Chives VG GF 2.5

Oysters, Tarragon Mignonette & Lemon

3.5 each, 18 half dozen

## **SMALLS**

Potato & Cabbage Croquette, Fennel Purée, Tofu Cream GF VG 8

(\*) Beef tartare, Smoked Cheddar Custard, Cured Egg Yolk & Bone Marrow Crumb **GF 12**Salt Baked Beetroot, Cashew Cream, Fig Leaf Oil, Grapefruit, Seeded Crisp **VG N GF 9.5**Fried Anchovies, Lemon & Scallop Roe Mayo **DF 8.5** 

# ROASTS

Beef Topside & Horseradish Sauce 25

Lamb Leg & Salsa Verde DF 24

Porchetta & Apple Sauce DF 23

(\*) Trio of Roasts & Selection of Sauces 29

All served with duck fat roasted potatoes, honey roasted miso carrots, seasonal greens & Yorkshire pudding

Shallot Tart, with Horseradish Sauce **VG 20**Served with VG roasted potatoes, roasted miso carrots & seasonal greens

### SIDES

E5 Sourdough, Oil & Vinegar VG 2pp

To Share: Leeks & Cheese, Black Garlic Emulsion 11 Padron Peppers, Preserved Lemon Gremolata VG GF 6

## **SWEET**

Blackberry Parfait, Bay leaf & White Chocolate Diplomat, Filo Pastry Tuile V GFA 11
Original Bean Chocolate Torte, "Honey Comb", Cherries & Raspberry Sorbetto VG 10.5
Honey Cake, Plum, Camomile Honey Tuille, Mexican Marigold V 11
(\*)"Lost Bread", Peach, Pickled Peschiole, Candied Almonds & Lincolnshire Poacher N 12

N Contains Nuts GFA Gluten Free Available DF DAIRY FREE V Vegetarian VG Vegan Z Zero Waste NL - No/Low Alcohol Available
A discretionary 12.5% service charge will be added to your bill. We add an optional £1 charity charge to each bill. To have this removed