

# Our Sunday menu

## Apéritif

**Bloody Mary** ~ Ketel One vodka, tomato juice, fresh lemon juice, spices | 10.95  
*Switch to Grey Goose vodka +1.00*

**Signature G&T** ~ Tanqueray, St-Germain elderflower liqueur, Fever-Tree Refreshingly Light Mediterranean tonic, lemon wedge, cucumber slice, rosemary sprig | 9.65  
*Switch to Monkey 47 gin +2.00*

**Lanson. Père et Fils** (125ml glass) ~ Champagne, France | *ve* 11.00

## Nibbles

**Rustica olives** | *ve* 4.95

**Baguette**, Netherend Farm salted butter | *v* (*ve without butter*) 4.65

**Baguette with dips**, saffron rouille, olive oil & balsamic reduction, whipped goat's curd & lemon | *v* 5.95

## Starters

**Twice-baked cheese soufflé** with a rich Coastal Cheddar sauce | *v* 8.50

**Beetroot-cured ChalkStream trout gravadlax**, horseradish crème fraîche, soured cucumber & dill | 9.95

**Smoked pork ribeye skewer**, slaw, sticky glaze, crispy pork rind, sesame seeds | 9.95

**Fish soup**, rouille, Gruyère & garlic croutons | 8.95

**Deep-fried goat's cheese and black olive parcel**, frisée salad, rosemary oil, balsamic reduction, tomato chutney | *v* 8.95

**Beetroot terrine**, horseradish sorbet, beetroot balsamic dressing | *ve* 7.50

## Mains

**Pork tomahawk**, buttered spring greens, mousseline, pork & marjoram jus | 23.50

**Free-range beef burger**, sesame brioche bun, garlic mayonnaise, chips | *yh* 16.95  
*Add chorizo ketchup, Emmental, Gorgonzola, Raclette, tomato chutney +1.50 each  
bacon, rich lardon gravy +2.00 each*

**Dressed Devon crab**, brown crab mayonnaise, chips & mixed leaf salad | 21.50

**Spring vegetable risotto**, wild garlic, pea veloute, Grana & chive oil | *ve yh* 18.95

**Gressingham duck breast**, dauphinoise, braised carrot, citrus sauce & orange confit | 25.50

**Pan-fried ChalkStream trout**, crushed potatoes & almond, watercress purée | 19.95

**Pea and broad bean salad**, frisée, roasted piquillo peppers, crispy shallots & fried broad beans, tomato chilli vinaigrette, pea & feta cheese croquettes | *ve* 15.50

**Aubrey Allen's chargrilled grass-fed 30 day dry-aged steak**

*Served with triple-cooked chunky chips, mixed leaf salad & a garlic tomato  
Add garlic & herb butter, Béarnaise, Roquefort, peppercorn or black garlic mayonnaise +1.95 each*

**8oz sirloin** | 29.95

**7oz fillet** | 35.00

**14oz chateaubriand for two** | 69.95 (*please allow 20 mins for cooking & resting*)

## Our roasts

*Served with cauliflower cheese, roast seasonal vegetables, savoy cabbage and bottomless roast potatoes, Yorkshires & gravy.*

*Award-winning butcher, Aubrey Allen, supplies the highest quality, ethically reared meat for our delicious roasts.*

**21-day matured British beef rump** | *yh* 22.95

**Half a roast grain-fed chicken** | *yh* 22.95

**Outdoor-bred British pork loin**, apple & pear chutney, crackling | 21.50

**Beetroot and smoked cheddar pasty**, truffle artichoke purée | 18.50



## Sides

**Triple-cooked chips** | 4.95

**Minted new potatoes** | *ve* 4.95

**Braised spring vegetables** | *ve* 4.95

**Harissa and maple-glazed Chantenay carrots**, whipped feta & pine nuts | *v* 5.50

**Green beans** | *ve* 4.95

**Mixed leaf salad** | *ve* 4.50

## Puddings and cheese

**Rhubarb and custard**, honeycomb | *v*  
(*ve vegan custard*) 9.50

**Pistachio soufflé**, chocolate ice cream | *v* 8.95

**Sticky toffee pudding**, Normandy crème fraîche, butterscotch sauce | *v* 6.95

**Basque cheesecake**, raspberry coulis, macerated raspberries | *v* 8.95

**Coffee parfait**, Baileys crème anglaise, caramel, frosted cacao nibs, hazelnut & chocolate tuile | *v* 7.95

**Jude's ice creams and sorbets**, three scoops & biscuit | *v* (*ve without biscuit*) 6.75  
*Ice cream: vanilla, chocolate, strawberry, salted caramel, rum & raisin, rhubarb & elderflower  
Sorbets: raspberry, mango, blackcurrant, lemon*

**Selection of British and French cheese**, Brillat Savarin, St Nectaire, Bouchette, Keen's Cheddar, Shropshire Blue, served with crackers & accompaniments | 13.50

*yh* young hearts: half portion for kids to try | *v*  
suitable for vegetarians | *ve* suitable for vegans  
Some of our dishes may contain olive stones, shot fragments, broken crab shell or fish bones.

Please scan the QR code for allergen and calorie information or speak to your server. Whilst we have protocols in place to address the risk of cross-contamination of allergens, we cannot guarantee their total absence in our food and drink.



A discretionary 10% service charge will be added to your bill and fairly distributed among the team who prepared and served your food today. The gratuity is discretionary - please ask us if you would like us to remove it from the bill.

# Our wines

## White

	175ml glass	375ml carafe	750ml bottle
<b>Light bodied, refreshing and fruit led</b>			
<b>Vin de Pays. Le Pionnier</b>   <i>ve</i> Gascogne, France	7.00	15.00	24.95
<b>Pinot Grigio. San Antini</b>   <i>ve</i> Delle Venezie, Italy	7.70	16.50	29.95
<b>Picpoul de Pinet. Sel et de Sable</b>   <i>ve</i> Languedoc, France	9.00	19.25	34.95
<b>Vinho Verde. Loureiro</b>   <i>ve</i> Minho, Portugal			38.50

<b>Muscadet Sur Lie. Domaine des Herbauges</b>   <i>ve</i> Loire Valley, France	9.95	21.35	38.75
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<b>Gavi. Aureliana</b>   <i>ve</i> Piedmont, Italy			44.50
<b>Pinot Blanc. JB Adam 'Les Natures'</b>   <i>ve o</i> Alsace, France			56.50

## Medium bodied, herbaceous and aromatic

<b>Chenin Blanc. The Boatman's Drift</b>   <i>ve</i> Western Cape, South Africa	7.70	16.50	29.95
<b>Rioja Blanco. Azabache</b>   <i>ve</i> Rioja, Spain	8.35	17.90	32.50
<b>Sauvignon Blanc. La Petite Abbaye</b>   <i>ve</i> Loire Valley, France	9.25	19.80	35.95
<b>Sauvignon Blanc. Southern Pine</b>   <i>ve</i> Marlborough, New Zealand	9.75	20.90	37.95

<b>Albariño. Pazo de Mirasoles</b>   <i>ve o bio</i> La Mancha, Spain			43.50
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<b>Sancerre. Domaine André Neveu</b>   <i>ve</i> Loire Valley, France			51.00
<b>Pouilly-Fumé. Domaine Bailly Reverdy</b>   <i>ve</i> Loire Valley, France			67.50

## Full bodied, complex and intense

<b>Chardonnay. Hamilton Heights</b>   <i>ve</i> South Eastern Australia, Australia	7.70	16.50	29.95
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<b>Viognier. Esprit Cépage</b>   <i>ve</i> Languedoc, France	8.50	18.15	32.95
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<b>Grüner Veltliner. Grafenegg</b>   <i>ve o</i> Kamptal, Austria			47.50
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<b>Chablis. Domaine Seguinot-Bordet</b>   <i>ve</i> Chablis, France			53.50
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<b>Saint-Véran. Domaine Auvigue</b>   <i>ve</i> Burgundy, France			69.95
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<b>Pouilly-Fuissé (Vieilles Vignes). Domaine Auvigue</b>   <i>ve</i> Burgundy, France			76.50
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<b>Puligny-Montrachet. Domaine Jean Pascal</b>   <i>ve</i> Burgundy, France			91.00
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## Sparkling and Champagne

	125ml glass	750ml bottle
<b>Prosecco. Borgo del Col Alto</b>   <i>ve</i> Veneto, Italy	8.25	36.95

<b>Cremant de Loire. Les Quarterons Domaine Amirault</b>   <i>ve</i> Loire Valley, France	8.45	45.95
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<b>Lanson. Père et Fils</b>   <i>ve</i> Champagne, France	11.00	59.95
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<b>Nyetimber. Classic Cuvee</b>   <i>ve</i> West Sussex, England		67.50
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<b>Lanson. Le Rosé</b>   <i>ve</i> Champagne, France		79.95
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<b>Veuve Clicquot. Yellow Label</b> Champagne, France		89.95
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<b>Ruinart. Blanc de Blancs</b>   <i>ve</i> Champagne, France		137.50
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<b>Nyetimber. 1086</b>   <i>ve</i> West Sussex, England		185.00
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## Red

	175ml glass	375ml carafe	750ml bottle
<b>Light bodied, fruit driven and delicate</b>			
<b>Vin de France. Le Pionnier</b>   <i>ve</i> Languedoc, France	7.00	15.00	24.95
<b>Merlot. Le Tuffeau</b>   <i>ve</i> Languedoc, France	8.35	17.90	32.50
<b>Côtes du Roussillon. Château de Jau</b>   <i>o</i> Roussillon, France			37.50

<b>Pinot Noir. Sensas</b>   <i>ve</i> Languedoc, France	10.15	21.75	39.50
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<b>Gamay. L'Artiste</b>   <i>ve</i> Loire Valley, France			39.95
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<b>Fleurie. Domaine Patrick Tranchand</b>   <i>ve</i> Beaujolais, France			47.95
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<b>Hautes Côtes de Beaune. Domaine du Prieuré</b>   <i>ve</i> Burgundy, France			66.00
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## Medium bodied, rich and complex

<b>Malbec. Potager du Sud</b>   <i>ve</i> Languedoc, France	7.70	16.50	29.95
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<b>Rioja Tempranillo. Tunante</b>   <i>ve</i> Rioja, Spain	9.25	19.80	35.95
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<b>Primitivo. Doppio Passo</b>   <i>ve</i> Puglia, Italy	9.25	19.80	35.95
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<b>Merlot-Syrah. Château Maris</b>   <i>ve o</i> Languedoc-Roussillon, France			37.95
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<b>Malbec. Boca del Rio</b>   <i>ve</i> Mendoza, Argentina	10.00	21.45	38.95
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<b>Côtes du Rhône. Baron de Montfaucon</b>   <i>ve</i> Rhône, France	10.55	22.55	41.00
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<b>Cabernet-Merlot. The Ladybird</b>   <i>ve o</i> Stellenbosch, South Africa			52.50
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## Full bodied, robust and powerful

<b>Cabernet Sauvignon. Los Caminos</b>   <i>ve</i> Colchagua Valley, Chile	7.70	16.50	29.95
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<b>Bordeaux. Château Tour de Luchey</b>   <i>ve</i> Bordeaux, France	10.30	22.00	39.95
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<b>Montepulciano. Coste di Moro Lunaria</b>   <i>ve o bio</i> Abruzzo, Italy			46.50
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<b>Rioja Reserva. Azabache</b>   <i>ve</i> Rioja, Spain			50.95
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<b>Crozes-Hermitage. Domaine des Remizières</b>   <i>ve</i> Northern Rhône, France			65.50
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<b>Barolo. Tenute Neirano</b>   <i>ve</i> Piedmont, Italy			78.00
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<b>Bordeaux. Château Lacoste-Borie</b>   <i>v</i> Pauillac, France			100.00
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## Rosé

<b>Pinot Grigio Rosé. San Antini</b>   <i>ve</i> Delle Venezie, Italy	7.70	16.50	29.95
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<b>Piquepoul Rosé. Vignobles Foncalieu</b>   <i>ve</i> Languedoc, France	9.75	20.90	37.95
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<b>Château Paradis</b>   <i>v o</i> Côtes de Provence, France	10.30	22.00	39.95
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<b>M de Minuty</b>   <i>v</i> Côtes de Provence, France	11.95	25.60	46.50
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<b>Whispering Angel</b> Côtes de Provence, France			<i>bottle</i> 54.00 <i>magnum</i> 99.95
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*v* suitable for vegetarians | *ve* suitable for vegans | *o* organic | *bio* biodynamic  
All wines by the glass are also available as 125ml or 250ml.

Please scan the QR code for allergen information or speak to your server.

