

# SUNDAY

11 – 4

## SNACKS

Amfissa olives £3.5

Fennel pork scratchings £3

Crispy anchovies £3

Spiced almonds £2.5

House pickles £3.5

Cannon & Cannon English cured meat plate £11

British cheeses from The Cheese Merchant £11

## SMALL

Courgette fritters, hung Dorset yoghurt, Sussex tomato salsa £6

Smoked mackerel pate, pickled samphire, soda bread £6.5

Fried chicken, Devon chilli, yoghurt £6.5

Portwood Farm asparagus, poached egg, hollandaise £8

Crab on toast, Somerset cider brandy, wild fennel £8

## ROAST

*All with roasties, seasonal veg, Yorkshire pudding & gravy*

Shropshire ribeye, mustards £16.5

Slow roast lamb leg, mint sauce £16

½ Corn fed chicken crown, wild garlic stuffing £14.50

Beetroot and woodland mushroom Wellington, porcini gravy £13

## MAIN

Cauliflower and okra curry, basmati, Mr Chaudhry's Dalston flatbread £11

Cheeseburger, hot smoked pork belly, red onions, kohlrabi pickle, fried potatoes £13.5

Whole grilled Brixham sole, creamed kale, cockle butter £16

## SIDES

Roast potatoes 4

Cauliflower cheese 4

Wild garlic fries 4

Avocado, cucumber & spinach salad, crispy capers 5

Purple sprouting broccoli, Cashel Blue, English lardo 5

Extra Yorky 1.5

*We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.*

Please inform your waiter of any food allergies before ordering.