

**SUNDAY ROAST**

**STARTERS**

- **Sourdough bread**, cultured butter 9  
**Three fin de claire oysters**, pickled rhubarb, sherry vinegar & black pepper 17  
**Butternut squash**, parsnip & apple soup, horseradish cream 12  
**Chicken terrine**, piccalilly, tea-soaked raisins & pea shoots 16  
**Venison tartare**, juniper berry, capers, shallots, wood sorrel 26  
**Heirloom tomato & burrata**, balsamic, basil & pickled shallots 24  
**Smoked beetroot**, candied walnuts, rocket, goat's cheese & tarragon dressing 16  
**Cured salmon**, horseradish cream, dill cucumber & sourdough 21

**ROASTS**

*All served with watercress, roast potatoes, yorkshire pudding & traditional gravy.*

- **Grass fed sirloin of beef** (200g) 38  
**Crackled belly of pork**, clove & apple sauce 28  
**Whole spring chicken**, garlic, thyme & lemon 28  
**Turkey roulade**, celery, chestnuts, sage & mushroom stuffing 31  
**Chestnut mushroom wellington**, leek and fennel gravy 26  
**Pan roasted sea bass**, cherry tomato & bisque sauce 28

**SHARING ROASTS**

*Please allow 30 minutes cooking time.*

- Rangers valley porterhouse** (500g, good for two people) 95  
**Westholme wagyu tri-tip** (1kg, good for four people) 150

**SIDES TO SHARE**

- **Brussel sprouts**, bacon & maple 14  
**Hand cut chips**, rosemary salt & caper mayo 12  
**Roasted potatoes** 12  
**Yorkshire pudding** 3 each  
**Garden salad**, peas, egg, baby gem & radish 9  
**Brandy baked carrots**, honey & sesame seeds 12  
**Baked cauliflower cheese** 9  
**Roasted parsnip, turnip & swede** 9

