

LORE OF THE LAND

SUNDAY LUNCH

Whether foraged, delivered in the early hours fresh from the boat or straight from our farm to your fork, our menu is created using the highest quality & sustainably resourced seasonal produce

TO START

- Crusty sourdough**, walnut, treacle & marmite butter [v][n] 3
- Kohlrabi tagliatelle**, horseradish & lovage [v][gf] 3
- Truffle & white bean pâté**, crispy chicken skin, crackers 5
- Smoked mackerel pâté**, pickled grapes, seeded crackers 5
- Cornish crab**, madras salad cream, tomato crisp [gf] 9

THE ROASTS

- Ashcombe farm lamb**, mint sauce [n] 25
 - Dry aged ribeye of Wiltshire beef**, horseradish cream [n] 28
 - Red-legged partridge**, quince jam [n] 18
- all served with beef dripping roast potatoes, smoked cheese glazed broccoli, curly kale, carraway carrots, Yorkshire pudding, granola & roasting juices

THE FISH & VEG

- Miso butter poached cod**, coastal herbs, sunflower seed pesto [gf] 16
- Sweetcorn & harissa risotto**, black garlic, crispy corn [v][gf] 12

THE PUDS

- Raspberry sorbet**, white chocolate, pink peppercorn [v][gf] 7
- Sticky toffee pudding**, walnuts, beer & malt ice cream [v] 8
- Almond ice cream**, blackberries, fig leaf oil [gf][v][n] 8

& THE CHEESE

- Wigmore sheep's, Baron Bigod, Golden Cross, Blackstick Blue** truffle honey, smoked almonds, tomato chutney, charred crackers [n] 12

[v] Vegetarian [gf] Gluten Free [n] Contains Nuts

Please inform your server if you have any allergens or dietary requirements

A discretionary 12.5% service charge will be added to your bill, this is equally divided amongst our whole team