

SUNDAY LUNCH

It is more fun to talk with someone who doesn't use long, difficult words but rather short, easy words, like "What about lunch?"

A.A.Milne

Nibbles

Three Maldon Rock Oysters £15

Shallot Vinegar, Lemon

Cauliflower Popcorn £8

Teriyaki, Soy & Sesame

Whipped Aged Feta £ 12

Black Olive Caramel, Sumac & Garlic Flatbreads

Elcot Allotment Pot £ 12

Garden Vegetable Crudites, Guacamole, Rye Soil

Tom Collins £12

Gin, Lemon, Soda Water

Camparinio £8

Cranberry, Pineapple, Lime, Elderflower (0%)





Starters

Soup of the Day £8

Changes with the Seasons

New Season English Asparagus £12 Black Truffle, Cured St Ewes Egg

Tiger Prawn Cocktail £14

Lobster Marie Rose, Summer Salad

Confit Duck Salad £14

Pomegranate, Crispy Onions, Honey Dressing

48 Day Aged Beef Tartare £16

Egg Yolk Jam, Worcestershire Sauce, Sourdough

Ragstone Goats Cheese £12

Salt Baked Beetroot, Hazelnuts & Pickled Red Onion



Mains

Chicken Milanese £23

Add fries, £4

Aubergine Caponata, Wild Garlic Mayo

English Pea & Mint Risotto £20

Fried Chickpeas & Sicilian Lemon Oil

Ragu of Slow Cooked Hampshire Pork £19

Rigatoni Pasta, Fennel & Smoked Cheddar

Roasted Atlantic Cod £29

Nettle & Smoked Almond Pesto



Something on the Side....

Marinated Heritage Tomatoes & Basil | Green Beans, Flaked Almonds & Confit Shallots Salted Fries | Steamed & Minted New Potatoes | Duck Fat Roasties | Rocket & Aged Parmesan £6

Sticky Toffee Pudding

Mascarpone Ice Cream

Vanilla Panna Cotta

Raspberries, Pistachios & Lemon Balm

Milk Chocolate Pot

Butter Caramel Popcorn, Summer Berry Compote

Puddings£9

Ice Creams & Sorbets £2.50 per scoop

Nutella Filled Doughnuts

Passion Fruit Sorbet

'Pina Colada'

Coconut & Lime Mousse, Pineapple, Rum

British Cheeses £14

Grapes, Chutney, Crackers



