

# SUNDAY



## SMALL PLATES

Citrus-cured stone bass keta caviar, borage flowers, chive & buttermilk dressing	11
Crispy squid chilli & lime dip	9.5
Roasted Jerusalem artichoke soup truffled grilled violet artichokes (pb)	7
Sauteed wild Scottish mushrooms on sourdough crispy St Ewe's egg & red vein sorrel	9.5
Pressed rabbit & pork terrine pickled walnut, cornichons, apple & raisin chutney	9
Artisan meat board Salt Pig British cured meats, pork pie, potted ham hock, country cheddar & piccalilli <i>to share</i>	22.5
Vegan farmers board cauliflower fritters, pickled vegetables, vegan feta cheese, wild mushroom tarlets, garden pea & lovage dip (pb) <i>to share</i>	20

## FLATBREADS arrives when ready

Roasted butternut squash pomegranate & vegan feta (pb)	10.5
Cured pork cheek truffled Jersey cream, Berkswell cheese & black pepper	11
Devonshire white crabmeat smoked aubergine & pickled red chilli	12
Slow roasted cherry tomato North London mozzarella, marjoram & smoked black garlic	10

## SALADS

Superfood grain salad chicory, shaved fennel, roasted butternut squash & seeded mustard dressing (pb)	12.5
Mixed English lettuce & braised butterbean salad avocado, pomegranate, broadbeans, heritage radish (pb)	11.5
<i>add hot-smoked salmon / grilled chicken breast 4      English Fettle cheese / vegan feta cheese 3.5</i>	

## BRUNCH

Housemade granola coconut yoghurt, banana & summer berries (pb)	7.5
Baked St Ewe egg's heritage tomato, roasted pepper, spinach & Winchester cheese (v)	10
Kedgeriee oak-smoked haddock, soft boiled St Ewe egg & spring onion	9.5
Avocado on toast St Ewe egg, pickled radish, sprouting grains & seeds (V)	10.5
Atlantic shrimp burger Bloody Mary mayonnaise, Oak Leaf lettuce & skin-on-fries	16.5
Buttermilk waffle banana ice-cream, peanut brittle & caramel sauce	10
Salt beef hash fried duck egg & Lighterman horseradish relish	11.5
Smoked salmon on rye sourdough St Ewe egg, dill pickle, tomato & chilli dressing	12

## BIG PLATES

Crispy breaded haddock skin-on-fries, crushed peas & house tartare	16.5
English pea & red kidney bean burger mushroom ketchup, raw autumn slaw & sweet potato fries	15.5
35-Day dry-aged beef burger streaky bacon, Lighterman relish, Lancashire cheese & skin-on-fries	17
Pan-seared Atlantic cod Morecombe Bay brown shrimps, layered celeriac & sweet corn	21
Spiced delicata pumpkin tart braised puy lentils, cabbage, fennel & roasted hazelnuts salad (pb)	15

## SUNDAY ROAST all served with seasonal vegetables & roast potatoes *[available from 12pm]*

Half free-range Windsor spit-roast chicken housemade gravy, redcurrant jelly & Yorkshire pudding	19.5
32 day dry-aged grass-fed Galloway beef sirloin housemade gravy, whipped horseradish cream & Yorkshire pudding	23.5
Harrier butternut squash & nut roast Wellington Portobello mushroom sauce (pb)	16.5

## SIDES

Mixed leaves fresh herbs (pb)	3.5
Garlic roasted chestnut mushrooms thyme (pb)	4.5
New season potatoes tarragon (pb)	4
Tenderstem broccoli preserved lemon & herbs (pb)	4.5
Skin-on-fries (pb)	4
Sweet potato fries (pb)	4.5

## SHARPENERS

Autumn Cup Sipsmith London Cup, blackberry, lemon, cucumber & rosemary	10.5 (glass) / 30 (jug)
Forager's Collins Hendricks, cassis, rosemary, lemon & soda	12
Bloody Mary East London Liquor Company Vodka & house-spiced tomato juice	10
Seasonal Large G&T #19 HYKE Gin, jasmine & lemon tonic	12
Seasonal Large G&T #20 East London Louder Gin, earl grey & light tonic	12
Manzanilla Sherry NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala & Sanlúcar de Barrameda, ESP	100ml 5

## SPRITZ

Elderflower Rosé Spritz St Germain Elderflower, 'Arcades' rosé, Prosecco, lemon, Angostura & soda	13
Melonade Spritz Melon, pineapple, mint, prosecco & soda	13
Fig & Blackberry Spritz Creme de figue, 'Arcades' Rose, blackberry & soda	13

## CHAMPAGNE & SPARKLING

	Gls	Btl
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillière, Brut Rosé, Champagne, FRA	12.5	68

## WHITE

2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2019 Sauvignon Blanc, Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2019 Riesling Trocken, 'Gonnheimer', Weingut Eymann, Pfalz, GER	10.5	40
2019 Viognier, Côtes-du-Rhône Blanc, 'Clementia', Domaine des Aphilanthes, Rhône, FRA	11	42
2020 Pinot Blanc, Mise du Printemps 'Josmeyer', Alsace, FRA	11.5	48
2019 Chardonnay, Bourgogne Blanc, 'Au bout du monde', Pierre Yves Colin, Burgundy, FRA	13	54

## ROSÉ

2019 Côte de Provence 'Arcades', Château Fontainebleau, Provence, FRA	8.5	35
2018 Château Miraval, Provence, FRA	12	48
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2019 Bandol, Domaine Tempier, Provence, FRA		75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	(Magnum)	98

## RED

2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Gamay, Côte-de-Brouilly, Nicole Chanrion, Beaujolais, FRA	10	39
2019 Syrah, IGP Pays d'Herault 'Les Potes', Vin des Potes, Languedoc FRA	10.5	42
2014 Malbec, Cahors, 'Le Combal', Domaine Cosse Maisonneuve, South West, FRA	11	44
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, London, ENG	11.5	48
2019 Merlot, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA	12	49

125ml available upon request. Please ask for our full wine list.

## JUICES

Freshly squeezed juices Orange / Carrot, apple & ginger / Apple, baby spinach, ginger, parsley, lemon & cucumber	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5