



SUMMER FEASTING

FOR THE TABLE

Mucky Toast, Maldon Salt 4.5
Blue Monday Gougères 7 v
Smoked Bacon, Onion & Crème Fraiche Tarte Flambee 10
Hung Local Yoghurt - Olive Oil, various Toasted Seeds & Mark's Sourdough 6 v

SIDES

Heritage Tomato Salad 4.5
Rollright Potatoes 7
French Fries 3
Minted New Potatoes 3
Collard Greens 4.5
Rosemary Roasted Baby Carrots 3

SAVOURIES

Homemade Crumpets with
Blue Monday & Truffled Honey 8
Scotch Woodcock 5



FEAST N°1 - 19.50

French Onion Soup v
Middlewhite Pork Terrine, Grape Mustard, Mucky Toast & Radishes
Half a Roast Cauliflower with Garlic Mayonnaise, Salsa Rosso v
Adlington Farm Chermoula Chicken & Fries
Lemon Curd & Strawberry Pavlova
Gold Top Custard Tart, Ron Zacapa & Raisin Ice Cream

FEAST N°2 - 22.50

French Onion Soup v
Middlewhite Pork Terrine, Grape Mustard, Mucky Toast & Radishes
Warm Tomatoes, Burrata, Basil, Olive Crisps, Crushed Avocado v
Half A Roast Cauliflower With Garlic Mayonnaise, Salsa Rosso v
Adlington Farm Chermoula Chicken & Fries
Ras Al Hanout Dusted Lamb Shoulder, Roasted Garlic & Fennel Israeli Cous Cous
Lemon Curd & Strawberry Pavlova
Gold Top Custard Tart, Ron Zacapa & Raisin Ice Cream
Pimms Poached Peaches, Lemon Cream, Amaretto Crumble

FEAST N°3 - 32.50

French Onion Soup v
Middlewhite Pork Terrine, Grape Mustard, Mucky Toast & Radishes
Warm Tomatoes, Burrata, Basil, Olive Crisps, Crushed Avocado
Soy & Apple Glazed Mackerel, Gooseberries & Radish
Half A Roast Cauliflower With Garlic Mayonnaise, Salsa Rosso v
Adlington Farm Chermoula Chicken & Fries
Ras Al Hanout Dusted Lamb Shoulder, Roasted Garlic & Fennel, Israeli Cous Cous
Whole Seabream With Roasted Red Peppers, Almonds & Olives
Lemon Curd & Strawberry Pavlova
Gold Top Custard Tart, Ron Zacapa & Raisin Ice Cream
Pimms Poached Peaches, Lemon Cream, Amaretto Crumble
Jaffa Cake Chocolate Pudding with Pistachio Ice Cream & Candied Pistachios

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill

Allergens? - Please ask your server