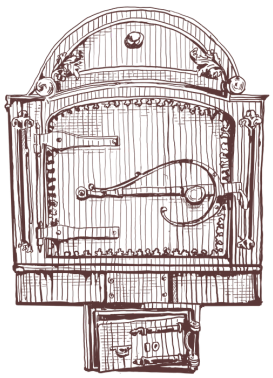
Sunday Menu

STARTERS

Seed & Mead Sourdough Bread (V)
Forager's Butter, Salted Butter
5

Saddleback Pork Terrine
Oldstead Saddleback Cheek & Jowl, Apple Butter, Fennel Salad
15
Riesling, Joseph Ehmoser 13

Chicken Liver Parfait
Apricot, Chicken Skin Toasted Brioche
14
Cantina Del Garda, Soave 8



Smoked Haddock Croquette
Romesco Sauce, Pickled Tomatoes
14
Muscadet Sur Lie, Loire 9

Oldstead Charcuterie
Selection of Cured Oldstead Meats, Homemade Pickles
14
Simon & the Huguenots Sauvignon/Semillon 10

Garden Courgette Fritters (V)
Ajo Blanco, Pickled Courgette, Smoked Yoghurt
14
Touraine Rose, Loire 8

SUNDAY ROASTS

Today's Sunday Roasts, featuring our own rare-breed Berkshire pork, reared just a couple of miles away at our family farm in Oldstead. All served with seasonal vegetables, roast potatoes, and gravy.

Salt-Aged Rump of Beef
Yorkshire Pudding, Horseradish
32
Fill your Yorkshire Pudding with Braised Beef Short Rib
5
Vasco, Touriga Ncaional 10

Leg of Herdwick Hoggett
Yorkshire Pudding, Mint Sauce
32
Fill your Yorkshire Pudding with Braised Lamb Belly
5
Campi Raudi, Nebbiolo 14

Rolled Saddleback Pork Belly
Yorkshire Pudding, Apple Butter
26
Fill your Yorkshire Pudding with Braised Pork Shoulder
5
Riesling, Joseph Ehmoser 13

Potato & Mushroom Wellington (V)
Yorkshire Pudding, Apple Butter
24
God's Own Country, Grenache Blanc 8

WHY NOT ADD...

Baron Bigod Broccoli & Courgette Gratin

Spring Peas & Pancetta

Additional Oldstead Vegetables

Additional Roast Potatoes

All Serve 2

6.5

MAIN COURSES

Confit Whitby Bay Trout
Crushed New Potatoes with Horseradish, Tomato & Pepper Dressing
30
Pinot Gris, Seifried 11

Hen of the Woods Mushroom Burger (V)
Sweet & Sour Burger Sauce, Garden Lettuce, Homemade Pickles
25
Parajes Del Valle, Monastrell 9

DON'T MISS OUT ON...

Rosemary & Fir Triple Cooked Chips
6.5

Pork Fat Fries
6.5

Scan the QR code to see full allergen information. Speak to one of our team if you have any questions or would like to see the vegetarian menu.

Please note that a 12.5% discretionary service charge will be added to your bill, this is shared between the team.

Each recommended wine pairing is served as a 125ml measure.