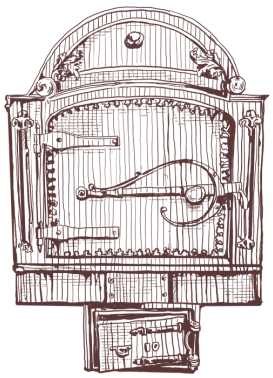
Sunday Menu

STARTERS

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

Leek & Charlotte Potato Soup (V)
'Cote Hill Blue' Cheese Scones
15
Lukas Van Loggerenberg, Chardonnay 14

Crispy Fried Chicken
Preserved Chilli Honey, Rhuboshi, Chive Ranch
15
Brut Reserve, Pol Roger N.V 19



Smoked Venison Tartare
Douglas Fir Emulsion, Bone Marrow, Game Chips & Pickles
14 9

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

Saddleback Pork Pie
Preserved Celeriac Remoulade
14
Riesling, Joseph Ehmoser 2021 13

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

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

Roast Stuffed Turkey Breast
Beef Fat Yorkshire Pudding, Cranberry Sauce, Seasonal Vegetables, Roast Potatoes, Gravy
32

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

WHY NOT ADD...
Fire Roasted Sprouts with Chestnuts

Baron Bigod Broccolli & Cauliflower Cheese

Braised Red Cabbage with Granny Smith Apple

Additional Oldstead Vegetables

Additional Roast Potatoes

All Serve 2
6.5

Pigs in Blankets
with Apple Butter
8.5

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

Please note that this is a sample menu and dishes may be subject to change.

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.