

March Sunday Menu

Garlic padron peppers, smoked salt 6
Kalamata olives 4



Locally baked bread, netherend butter 6
Homemade pickles 3.5

Sunday Set Menu

Crispy whitebait, lemon aioli

or

Pea soup, natural yogurt, toasted seeds, truffle oil, toasted bread

or

Ham hock & parsley terrine, beetroot relish, cornichons, sourdough

Roast Herefordshire sirloin of Beef or slow roasted Pork Belly
with duck fat roast potatoes, fennel seed & honey glazed carrots, savoy cabbage & bacon,
Yorkshire pudding, gravy

Tonka bean pannacotta, macerated berries, ginger crumb

or

Coconut & cinnamon macarons, salted toffee sauce, vanilla ice cream

or

White chocolate mousse, toasted hazelnuts, cinnamon shortbread

2 courses for £24 / 3 courses for £29

Starters

Wye Valley asparagus, parma ham, salsa verde, parmesan 10
Loureiro, 2022, Vinho Verde, João Ramos, Portugal 7.5
Melted provolone cheese, balsamic vinegar, caper berries, toasted bread 8
Brixton Reliance IPA, London 4.2% 6.5

Mains

Pan fried stone bass, smoked paprika aioli, cannellini beans, wild garlic 23
Piquepoul, 2021, Coteaux d'Enserune, Fonvalieu, France 7.5
Wild garlic gnocchi, peas, courgette, sun dried tomato, wild garlic pesto, toasted hazelnuts, parmesan 16
Chenin Blanc, 2020, False Bay, Swatland, South Africa 5.5
10oz Ribeye steak, Koffmann's fries, rocket salad, oyster mushrooms & Chimmichurri sauce 26
Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily 7.5
Huntsham Court Farm Longhorn cheeseburger, burger sauce, Koffmann's fries 18
Shiraz, 2016, Jim Barry & Sons, Clare Valley, Australia 9.5
Haloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato, twice cooked 15
maris piper chips
Cruzcampo, Lager, Spain, 4.4% 5.5

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right. We only make a limited number of roasts fresh for the day so when they're gone, they're gone! Please feel free to reserve any to avoid disappointment, especially if you book for the last sitting.

March Sunday Menu

Desserts

Tonka bean pannacotta, macerated berries, ginger crumb	7
White chocolate mousse, toasted hazelnuts, cinnamon shortbread	7.5
Coconut & cinnamon macaroons, salted toffee sauce, vanilla ice cream	7
Affogatto - vanilla ice cream with espresso	4.5
Cheeseboard - Baron Bigod, Shropshire Blue, Vintage Cheddar Gorge, Cornish Yarg, crackers, apple & brandy chutney	13
Homemade ice creams (3 scoops)	6.5
peanut butter / white chocolate chip / rum & raisin / raspberry lime & peppermint / cream liqueur & almond / vanilla / coffee & walnut raspberry & tonka bean meringue / elderflower / fig leaf / lemon tart	

Dessert Wines

Dom. l'Ancienne Cure, 2019, Monbazillac, France (75ml) <i>Peach, caramel, nectarine</i>	6	25
Black Muscat, Elsyium, 2021, Quady, California, USA (75ml) <i>Cranberry, cherry, lychee</i>	7	35
Quinta de la Rosa extra dry white port (75ml) <i>Pear drop, lemon, honey</i>	6	35
Taylors 10 year tawny port, Portugal (75ml) <i>Toffee, nutty, coffee</i>	6.5	60
Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme		9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto		9

Tea & Coffee

Americano 3.50 / Cappuccino 3.50 / Latte 3.50 / Flat White 3.50 / Espresso 2
Double Espresso 2.50 / Hot Chocolate 4 / Selection of teas available 3.50

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