

SUNDAY MENU



Spring Cocktail - Sarti Spritz - £9
A sweet & sour blood orange liqueur & prosecco cocktail with fresh grapefruit

Spring Cocktail - Hugo Spritz - £9
Elderflower liqueur, fresh mint & prosecco cocktail, a great alternative to an Aperol Spritz

SNACKS

Nocellera olives (v/vg)	£4
English charcuterie & balsamic onion pickle	£6
Chalk hill bakery bread & estate dairy butter (v) (vg optional)	£3

STARTERS

Beef shin croquettes with wild garlic aioli	£10
Smoked wild mushrooms & confit egg yolk (v)	£9
French onion soup topped with cheese toast (v/vg available)	£8
Cured chalk stream trout with buttermilk & granny smith apple	£9
New season british asparagus and saffron beurre blanc (v)	£10

SUNDAY ROAST

All served with roast potatoes, seasonal greens, honey glazed carrots, yorkshire pudding and gravy

Roast Dedham Vale beef sirloin	£22
Roast herb stuffed Dorking pork belly	£20
1/2 Roast marinated chicken	£20
Cauliflower chop with onion gravy (v) (vg optional)	£18

MAINS

Pan fried seabass, citrusy butter sauce, samphire & side of your choice	£26
Orzo with pistachio pesto, fresh pistachio & burrata (v) (vg available)	£16

SIDES

Seasonal greens (v) (vg optional)	£5
Chips (v/vg)	£5
Cauliflower cheese	£4

DESSERTS

Sticky toffee pudding with amaretto toffee sauce, milk ice cream <i>or</i> double cream	£7
Apple & rhubarb crumble with clotted cream ice cream	£8
Chocolate mousse with basil oil & blood orange sorbet	£8
Glass of port & british cheese of the month	£7

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.
v = vegetarian vg = vegan