

SUNDAY



SMALL PLATES

Sea-reared ocean trout & cucumber tartare lemon gel & roe	11
Crispy squid chilli & lime dip	9.5
Summer garden vegetable soup kale & butterbeans [pb]	7
Isle of Wight heritage tomatoes whipped English ricotta, almonds & smoked pepper dressing [v]	9
Castlemead chicken smoked bacon & summer truffle terrine, apricot chutney	8.5
Artisan meat board Salt Pig British cured meats, pork pie, potted ham hock, country cheddar & piccalilli <i>to share</i>	22.5
Vegan farmers board cauliflower fritters, pickled vegetables, vegan feta cheese, wild mushroom tarlets, garden pea & lovage dip [pb] <i>to share</i>	20

FLATBREADS

Roasted Violet artichoke caramelised onion, broad beans, vegan feta & almonds [pb]	10
Cotswold spicy sausage shaved fennel, lemon & rocket	10.5
Severn & Wye hot smoked salmon whipped English ricotta & caper berries	11.5
Isle of Wight cherry tomatoes ticklemore, marjoram & black garlic [v]	9.5

SALADS

Wild rice & kasha superfood salad mixed sprouting grains, runner beans, red cabbage & seeds [pb]	12.5
Little gem & English round lettuce avocado, celery leaf, rainbow radish & seeded mustard dressing [pb]	11.5
<i>add hot-smoked salmon / grilled chicken breast 4 English Fettle cheese / vegan feta cheese 3.5</i>	

BRUNCH

Housemade granola coconut yoghurt, banana & summer berries [pb]	7.5
Baked St Ewe egg's heritage tomato, roasted pepper, spinach & Winchester cheese [v]	10
Kedgerree oak-smoked haddock, soft boiled St Ewe egg & spring onion	9.5
Avocado on toast St Ewe egg, pickled radish, sprouting grains & seeds [v]	10.5
Atlantic shrimp burger Bloody Mary mayonnaise, Oak Leaf lettuce & skin-on-fries	16.5
Buttermilk waffle banana ice-cream, peanut brittle & caramel sauce	10
Salt beef hash fried duck egg & Lighterman horseradish relish	11.5
Smoked salmon on rye sourdough St Ewe egg, dill pickle, tomato & chilli dressing	12

BIG PLATES

Crispy breaded haddock skin-on-fries, crushed peas & house tartare	16.5
English pea & red kidney bean burger peach ketchup, bbq pulled jackfruit & sweet potato fries [pb]	15.5
35 day dry-aged Dexter beef burger streaky bacon, Lighterman relish, Lancashire cheddar & skin-on-fries	17
Pan-seared Chalk Farm trout Shetland mussels, pickled kohlrabi & sea vegetables	20
Roasted summer squash tart spiced vegan feta, crispy peas & pickled butternut squash [pb]	14.5

SUNDAY ROAST all served with seasonal vegetables & roast potatoes *[available from 12pm]*

Half free-range Windsor spit-roast chicken housemade gravy, redcurrant jelly & Yorkshire pudding	19.5
32 day dry-aged grass-fed Galloway beef sirloin housemade gravy, whipped horseradish cream & Yorkshire pudding	23.5
Harrier butternut squash & nut roast Wellington Portobello mushroom sauce [pb]	16.5

SIDES

Mixed leaves fresh herbs [pb]	3.5
Runner beans & peas chilli [pb]	4.5
Cornish baby potatoes samphire [pb]	4
Summer greens tarragon [pb]	4.5
Skin-on-fries [pb]	4
Sweet potato fries [pb]	4.5

SHARPENERS

Summer Cup Sipsmith London Cup, strawberry, lemon, cucumber & mint	10.5 (glass) / 30 (jug)
Watermelon & Mint Collins Hendricks, watermelon, lime & mint	12
Cantaloupe Fizz Grey Goose Le Citron, melon, maraschino, lemon & prosecco	12
Bloody Mary East London Liquor Company Vodka & house-spiced tomato juice	10
Seasonal Large G&T #17 Bombay Bramble Gin, seasonal berries, cucumber & watermelon tonic	12
Seasonal Large G&T #18 FAIR. Gin, grapefruit & light tonic	12
Manzanilla Sherry NV Manzanilla, 'Gabriela', Bodegas Sanchez Ayala & Sanlúcar de Barrameda, ESP	100ml 5

SPRITZ

Elderflower Rosé Spritz St Germain Elderflower, 'Arcades' rosé, Prosecco, lemon, Angostura & soda	13
Melonade Spritz Melon, pineapple, mint, prosecco & soda	13
Peach & Strawberry Spritz Prosecco, peach, strawberry, 'Arcades' rosé & soda	13

CHAMPAGNE & SPARKLING

	Gls	Btl
NV Prosecco, Ca'Degli Ermellini, Extra Dry, Veneto, ITA	7.5	38
NV Billecart-Salmon, Brut Réserve, Champagne, FRA	12	67
NV Gratiot-Pillière, Brut Rosé, Champagne, FRA	12.5	68

WHITE

2018 Vermentino, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Sauvignon Blanc, Touraine, 'Flint', C. & D. Delecheneau, Loire Valley, FRA	8.5	35
2018 Riesling, 'Dajoar', Andreas Bender, Mosel, GER	9.5	38
2019 Viognier, Côtes-du-Rhône Blanc, 'Clementia', Domaine des Aphilanthes, Rhône,	10.5	40
2018 Rioja Blanco, 'Dia Sol', Moraza, Rioja, ESP	11.5	46
2018 Chardonnay, Bourgogne Blanc, Jean-Marie Fourier, Burgundy Fra	13	53

ROSÉ

2019 Côte de Provence 'Arcades', Château Fontainebleau, Provence, FRA	8.5	34
2018 Château Miraval, Provence, FRA	12	48
2018 Pinot Noir Rose, 'Rosaville Rd', London Cru, London, ENG		48
2018 'Faustine', Comte Abbatucci, Corsica, FRA		65
2019 Bandol, Domaine Tempier, Provence, FRA		75
2018 Côteaux Varois, Château Fontainebleau, Provence, FRA	(Magnum)	98

RED

2017 Grenache/Cabernet, 'La Cascade', Château Fontainebleau, Provence, FRA	6.5	24
2018 Gamay, Côte-de-Brouilly, Nicole Chanrion, Beaujolais, FRA	10	39
2019 Syrah, IGP Pays d'Herault 'Les Potes', Vin des Potes, Languedoc FRA	10.5	42
2014 Malbec, Cahors, 'Le Combal', Domaine Cosse Maisonneuve, South West, FRA	11	44
2015 Barbera/Syrah/Cabernet, 'King's Cross', London Cru, London, ENG	11.5	48
2017 Merlot, 'Duc de Nauves', Château Le Puy, Bordeaux, FRA	12	49

125ml available upon request. Please ask for our full wine list.

JUICES

Freshly squeezed juices Orange / Carrot, apple & ginger / Pineapple, kiwi, apple	4.5
Chegworth Valley Pear & apple juice / Cox & Bramley apple juice	4.5