

## Sunday menu, served until 9pm

SMALL Grilled flat bread, wild garlic & basil pesto (vg) or 'Nduja oil 7

**PLATES** Porcini mushroom croquettes, pickled walnut mayo (vg) 9.5

Heirloom tomato, anchovy & shallot salad, sherry vinaigrette (vg available) 9.5

Burrata di Puglia, Grezzina courgette, garden peas, asparagus, wild garlic & basil pesto (v) (vg available) 11/17.5

Korean fried chicken, spring onion, sriracha 8.5

Salt & pepper squid, spring onion, chilli, aioli 9.5

**ROASTS** 

SUNDAY 28 day aged Herefordshire beef 26

White Cobb free range chicken, pork stuffing 21

Duroc free range pork belly 20

Trio of roast meats: Herefordshire beef, White Cobb chicken, Duroc pork 28.5

Wiltshire beetroot & cashew nut wellington (v) (vg on request) 19

All roasts served with roast potatoes, agave-glazed carrots, swede, hispi cabbage, Yorkshire pudding & our signature gravy

Our Beef

Independent family-run butcher HG Walter supply all of our meat from British and Irish farms.

Our Hereford breed beef is reared in county Wexford, Ireland and aged for 28 days in a Himalayan salt chamber

COURSE

MAIN Harissa baked salmon, Jersey royal, Italian leaf salad, green goddess, citrus vinaigrette 22

Trofie pasta, Grezzina courgette, peas, wild garlic pesto, lemon pangrattato (v) 17

Fish & chips - North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5

Teriyaki roasted portobello mushroom, pak choi salad (vg) 12.5

SUNDAY

Cauliflower cheese (v) 7.5 | Triple cooked chips (vg) 5.5 | Pigs In blankets 6 | Stuffing balls 6 | Skin on fries (vg) 5.5

Summer greens (v) 5.5 | Peas, leeks, beans (v) 5.5 | Extra Yorkshire pudding (v) 2.5

DESSERTS Vanilla panna cotta, macerated English strawberries (vg) 8

Basque burnt cheesecake, roasted peach (v) 9

Sticky Toffee pudding, toffee sauce, sea salted caramel ice cream (v) 8

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v) 8

Selection of ice cream or sorbet from Hackney Gelato - ask for today's flavours (vg/v) 2 per scoop

