

APERITIFS

COCKTAILS

MEDIEVAL MONKSHOOD

Luxardo Maraschino, Briottet Violette liqueur, cherry amarone 11

LOVE POTION

Earl Grey infused Bombay Sapphire gin, honey, blackberry, Prosecco 10.5

MOSCOW MULE

Finlandia vodka, ginger syrup, lime, Fever-Tree ginger beer 11

VERONA

Pisco, agave syrup, grapefruit, lime juice, egg white, grapefruit bitters 11.5

BANKSIDE COLADA

FAIR, Belize rum, Drambuie, Cointreau, caramel syrup, lime juice, orange bitters, egg white 13

MOCKTAILS

CUCUMBER BLUSH

Cucumber, apple, elderflower, ginger ale 8.5

VIRGIN MOJITO

Apple juice, mint, lime, Fever-Tree soda 7.5

MOSCOW AF

Seedlip Spice 94, lime, ginger, Fever-Tree ginger beer 9.5

GIN AND TONICS

TIPTREE ENGLISH RHUBARB

Fever-Tree Indian tonic, mint, rhubarb bitters, strawberry 11.5

LITTLEBIRD

1724 tonic, fresh and dried grapefruit, ginger dust 12

HENDRICKS CUCUMBER AND ROSE

Double Dutch cucumber and watermelon tonic, cucumber ribbons,

SUNDAY

Two courses 29.5 | Three courses 32.5

STARTERS

CHILLED CUCUMBER SOUP gf ve

Neal's Yard feta cheese, kalamata olives

RED GARDEN BEETROOT TARTARE v gf

fresh horseradish cream

CANTELOUPE MELON gf

Cobble Lane bresaola, Ragstone goat's cheese, port reduction

TIGER PRAWN COCKTAIL gf

avocado

MAINS

BEETROOT WELLINGTON v

Yorkshire pudding, seasonal vegetables and homemade gravy

ROAST CORNISH COD gf

courgette tagliatelle, pistou, vierge sauce

KENTISH CORN FED ROAST CHICKEN

Yorkshire pudding, seasonal vegetables and homemade gravy

ROAST RACK OF PORK

Yorkshire pudding, seasonal vegetables and homemade gravy

ROAST SCOTTISH SIRLOIN

Yorkshire pudding, seasonal vegetables and homemade gravy

FOR TWO TO SHARE

WELSH SADDLE OF LAMB

Yorkshire pudding, seasonal vegetables and homemade gravy +16

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND

Yorkshire pudding, seasonal vegetables and homemade gravy +25

SIDES

CHIPS 4.5

with parmesan and truffle oil 6

DESSERT

FRAGRANT FRUIT SALAD ve gf

Cantaloupe melon sorbet, Provence rosé granita

TONKA BEAN INFUSED CUSTARD TART v

sliced peach and spiced compote

NEAL'S YARD CHEESES v

Appleby's Cheshire, Gorwydd Caerphilly, Beenleigh Blue, date and ale chutney, selection of crackers +2.5

v - vegetarian, ve - vegan, gf - gluten free. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.