SUNDAY STARTERS

FOR THE TABLE v
London sourdough, salted butter, Marmite butter

CHILLED WATERMELON SOUP ve gf
cucumber, tommberries and basil  9.5

FENNEL AND CUCUMBER TARTAR ve gf
red pepper, celery and a sherry cream 11

LAVERSTOKE PARK FARM BURRATA v gf
Heritage tomato, sumac, basil and balsamic glaze  12

COBBLE LANE COPPA AND CANTALOPE MELON gf
cottage goat’s cheese and Port reduction 12

SWAN PRAWN COCKTAIL gf
avocado puree and dried cherry tomato 13

FRIED OCTOPUS gf
aubergine caviar and raspberry vinegar 14

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VEGETARIAN & FISH

SUMMER VEGETABLE RAGOUT ve gf
green sauce and plant-based Parmesan 19.5

PAN-FRIED AUBERGINE STEAK ve gf
miso glaze, tapioca crisp and a spiced tomato sauce 19.5

ROASTED CORNISH COD gf
aubergine, tomato, garden herbs, garlic, vinegar, chili pepper and olive oil 26.5

ROASTED HALIBUT gf
courgette, basil and pistachio dressing 29.5
MEAT & ROASTS

ROASTED ROSE VEAL LOIN gf
garden peas, broad beans, dried apricot, girolle and veal sauce 29

HALF A ROAST KENTISH CHICKEN
roast potatoes, pork & sage stuffing, braised red cabbage, Yorkshire pudding and homemade gravy 21

ROAST SCOTTISH SIRLOIN
roast potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24

HERB-CRUSTED WELSH SADDLE OF LAMB FOR TWO
roasted new potatoes, green beans, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf
roasted new potatoes, green beans, peppercorn sauce 80

SIDES

GREEN BEANS AND SHALLOTS ve gf 5
STEAMED TENDERSTEM BROCCOLI ve gf 5
GRILLED COURGETTE WITH BASIL AND OLIVE OIL ve gf 5.5
HERITAGE TOMATO AND RED ONION SALAD
ve gf 4.5
MONTGOMERY CHEDDAR CAULIFLOWER CHEESE 5
DUCK FAT ROAST POTATOES gf 5
SKINNY CHIPS ve gf 4.5
+ PARMESAN AND TRUFFLE OIL v gf 6

V: vegetarian | Ve: vegan | GF: gluten free. Please advise of any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill. Sample menu.
DESSERTS

STICKY TOFFEE PUDDING v 
butterscotch sauce, Madagascan vanilla ice cream 8

COCONUT PARFAIT v gf 
roasted pineapple, rum sauce and toasted coconut 8

PIMM’S PUNCH FRUIT SALAD v gf 
Kentish strawberries, raspberries, orange, cucumber, mint leaf and lime sorbet 8

CITRUS AND CHAMOMILE PANNA COTTA ve gf 
poached peaches and basil leaf 8

ZEPHYR CARAMEL CHOCOLATE TART v 
sea buckthorn sorbet 8

NEAL’S YARD CHEESE 14.5

CORNISH YARG v 
a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt v

CASHEL BLUE v 
an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste

TUNWORTH 
a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste

Served with date and ale chutney, grapes and a selection of crackers
CHILLED WATERMELON SOUP  ve gf
cucumber, tomberrries and basil

SUMMER SALAD  ve gf
baby gem, avocado, Heritage tomatoes, courgette ribbons, black olives, pickled green strawberries, sun-dried tomato oil

SMOKED HADDOCK RILLETTE
melba toast

PAN-FRIED AUBERGINE STEAK  ve gf
miso glaze, tapioca crisp and a spiced tomato sauce

CATCH OF THE DAY  gf
aubergine, tomato, garden herbs, garlic, vinegar, chili pepper and olive oil

ROASTED CORN-FED KENTISH CHICKEN  gf
grilled courgette, roasted tomato, olive and lemon preserve sauce

AMALFI LEMON TART  v
creme fraiche

ZEPHYR CARAMEL MILLE FEUILLE  v

NEAL’S YARD CHEESE SELECTION +2.5
Cornish Yarg, Cashel Blue, Tunworth, date and ale chutney and a selection of crackers

TWO COURSES 26.5  |  THREE COURSES 29.5