



SNACKS TO START

Warm Bread & Butter 6
Leek & Potato Croquettes 3.5 each
Whipped Aubergine Dip with Crudités & Pickled Chilli 7
Charcuterie Board 19

STARTERS

Mushroom Tarte Fine with Smoked Egg Yolk & Truffle
Duck, Peppercorn & Raisin Terrine with Coronation Mayonnaise, Sourdough & Nasturtium
Grilled Goats Cheese with Beetroot Carpaccio, Plums, Walnuts & Sorrel
Smoked Salmon with Potato Galette, Sour Cream & Picked Cucumbers

CLASSIC ROASTS

28 Day Aged Hereford Angus Rump Roast with Horseradish
Hampshire Duroc Roast Pork Belly with Apple Sauce

Served with Duck Fat Roast Potatoes, Garlic & Thyme Honey Carrot, Wilted Cavolo Nero and a Yorkshire Pudding

SIGNATURE MAINS

Roast Cod with Creamed Mussel Sauce, Spinach & Samphire
Roast Aubergine with Charcoal Hummus & Raw Caponata

DESSERTS

Coates & Seely Custard with Poached Heritage Plums
Croissant Bread & Butter Pudding with Rum & Raisin Ice Cream
OQS Chocolate Cake with Salted Chocolate Soil & Coffee Chantilly Cream
The Great British Cheeseboard (£5 supplement)

SIDES / 5 EACH

Fries (V) | Salad Leaves (VF) | Heritage Baby Carrots with Herbs (VF)
Charred Cabbage | New Potatoes with Malt Vinegar Butter (V)

TWO COURSES 35 / THREE COURSES 42