### **BLOODY MARY TROLLEY**

- £16
- Ask one of the team to create your perfect Bloody Mary from our trolley

# **APPETISERS**

- Flourish bakery ancient grain loaf, Netherend Farm butter £6
- Lincolnshire Poacher choux, truffle £8
- Prawn Kyiv, garlic and parsley £9
- Potted Merrifield duck, port jelly, cornichons and toast £9
- Heritage squash hummus, crudités £8

### **STARTERS**

- Celeriac velouté with Wiltshire truffle £10
- Scallop and crab ravioli, shellfish bisque, coastal herbs £16
- Poached Brambletye Farm hen's egg, Jerusalem artichoke and woodland mushrooms £12
- Caramelised endive tart, blue cheese, rooftop herb salad £12
- Heritage beetroot salad, hazelnut vinaigrette £10
- Ham hock and parsley terrine, toasted seven seed sourdough, quince chutney £12

### **MAINS**

- Roast Yorkshire venison, slow cooked cabbage, chervil root, juniper sauce £30
- Cornish halibut, parsnips, red wine poached salsify £30
- Pappardelle, woodland mushrooms, Parmesan £11 / £22
- Shetland cod, butter beans and Kent chorizo £25

### **SUNDAY ROAST**

- Roast sirloin of beef, horseradish cream £26
- Roast Devon White chicken, bread sauce £26
- Roast rack of pork, crackling, caramelised apple sauce £26
- Turnip and caramelised onion pie, watercress £24
- All served with Yorkshire pudding, onion and tarragon stuffing, roast potatoes, honey roast parsnips and heritage carrots, kale

#### **SIDES**

- £6
- French fries
- Roasted garlic mac and cheese
- Spinach with chilli and garlic
- Westcombe Cheddar cauliflower cheese
- Pigs in blankets
- Bermondsey Street honey roasted root vegetables
- Butter lettuce salad, mustard vinaigrette

## **DESSERTS**

- £9
- Tiramisù
- Sticky toffee pudding, clotted cream
- Red wine poached pear tarte Tatin, vanilla 'ice cream'
- Valrhona chocolate fondant, pistachio ice cream
- Crème caramel, prunes in armagnac
- BRITISH CHEESES Select 2, 3 or 4 cheeses £15 / £20 / £25