



SAMPLE SUNDAY MENU

Fresh Citrus Soda 5.50 / Islington Old Fashioned 13/ Bramble 13

Marmalade Negroni 13

Baked Sourdough, Whipped Butter, Beef Dripping	6
Pistachio Mortadella, Pickled Cornichons	7
Scotch Egg, Brown Sauce	8
Leek and Potato Soup, Toasted Sourdough	9
Dry Aged Hereford Steak Tartare, Crostini	14
64 Day Dry Aged Aberdeen Angus Sirloin (<i>served pink</i>)	26
Vegetable Wellington, Celeriac, Button Mushrooms (V/VE)	20
Norfolk Chicken Crown (for 2 to share)	52
Braised Hereford Lamb Shoulder (for 2 to share)	54
Tamworth Roast Porchetta	23
64 day dry Aged cote de boeuf on the bone (for 2 to share)	90

Our roasts are served with roast potatoes, greens, honey glazed carrots, parsnips & Yorkshire Pudding

Cauliflower Cheese	6
Honey Glazed Carrots & Parsnips	5
Roast Potatoes	6
Extra Yorkshire Pudding	2
Mixed Greens	5

Our dishes may contain nuts, seeds & shellfish. Full allergen list available - please ask your server to see a copy. Our fish is caught off the south coast on day boats. We select our meat for its quality & can trace it back to the farm. A discretionary service charge will be added to your bill.