



JUNE

Fresh Citrus Soda 5.50 / Smokehouse Bloody Mary 12

Rhubarb Sour 13 / Coconut Margarita 12

Baked Sourdough, Beef Dripping, Whipped Butter	2 per slice
Burrata, Heritage Tomatoes, Aged Balsamic, Croutons (V)	8
Dry Aged Steak Tartare, Cured Egg Yolk, Pommes Allumettes	15
Mersea Oysters, Shallot Mignonette	4.5 each
Pork, Pistachio, Apricot, Pâté en Croûte, Wholegrain Mustard, Apple	12

Dry Aged Aberdeen Angus Sirloin (<i>served pink</i>)	27 5
Vegetable Wellington, Butternut Squash, Mushroom Duxelles (V/VG)	20
Tamworth Roast Porchetta	23
Norfolk Chicken Crown (<i>for 2 to share</i>)	52
Braised Hereford Lamb Shoulder (<i>for 2 to share</i>)	54

Our Roasts are served with roast potatoes, greens, honey glazed carrots and parsnips and Yorkshire pudding

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