

## Sunday Lunch - 27th August

### *Snacks*

Porlock Oyster <i>Lemon &amp; Tabasco</i>	(each) £3.5
Homemade Sourdough, Soda Bread & House Butter	£3.5
Spiced Ox-Heart Skewers	(each) £4
Razor Clams, Toast, Saffron & Chive	£7
Crispy Lamb Belly & Mint Sauce	£7
Grilled Aubergine, Isle of Wight Tomato, Somerset Feta & Basil	£8
Steamed St Austell Mussels, Fennel & Local Cider	£10
Grilled Onglet, Beetroot, Pickled Walnut & Kale	£10
Hen Crab, Bobby Beans, Pickled Cucumber & Romesco	£12
Potato, Sage & Harbourne Blue Pie, Carrots & Parsley Sauce	£17
Grilled Monkfish, Courgette, Brown Shrimp & Lemon Mayo	£21
Rolled & Stuffed Pork Belly, Duck Fat Potatoes & Apple Sauce	£21
Rolled Torgelly Farm Lamb Leg, Duck Fat Potatoes & Mint Sauce	£24
Roast Longhorn Beef, Yorkshire Pudding, Duck Fat Potatoes & Horseradish	
	(Rump / Sirloin) £22 / £26
Hafod Cauliflower Cheese	£7
Buttered Hispi	£4
Norfolk Scraper New Potatoes	£4
Grilled Tenderstem & Anchovy Dressing	£5
Apple, Blackberry & Almond Crumble Cake, Custard	£7
Buttermilk Pudding, Rye Sable & Plum	£8
Rhubarb Soufflé & Vanilla Ice Cream	£10
85% Rwenzori Chocolate Choux Bun	£10
Affogato	£6
Madeleines	6 for £6 / 9 for £9
Cheeses	(per slice) £6.5

*Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.*