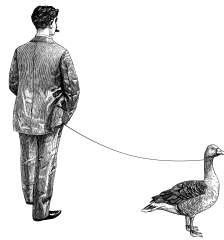


SUNDAY LUNCH

Sunday 22nd April 2018



STARTERS

- Chicken liver parfait, curried granola, pickles, cured egg yolk 7
Barbecued garden salad, Baron Bigod custard 7
Cod's tongue & cheek, sea vegetables, fermented celeriac 7
Asparagus, alexanders, gentleman's relish, white anchovy 9

MAINS

- 32 day dry aged sirloin beef, BBQ oxtail, Yorkshire pudding, horseradish 18
Old-spot pork loin chop, sourdough & wild garlic stuffing, burnt apple 16
Cotswold white chicken, bread sauce fritter 16
Roasts served with roast potatoes, buttered radishes & seasonal greens
Young vegetables, dumplings, goat's curd & whey 14
John Dory, burnt cabbage, wild garlic, morels, goose liver butter 25

Roasted onion, curds & spring garlic 4

DESSERTS

- Poached rhubarb, duck egg custard, buttermilk 7
Goose-fat chocolate cake, blood orange preserves, vanilla ice-cream 7
Iced sorrel, cream cheese mousse, brown butter 7

CHEESE

- Selection of English Cheeses: Westcombe Cheddar, Oxford blue, Baron Bigod
Crackers, apple chutney 9