

# SUNDAY

11 – 9

## SNACKS

Amfissa olives £3.5

Fennel pork scratchings £3

Spiced almonds £2.5

## TO SHARE

Seasonal dips and pickled vegetables, Mr Chaudhry's flatbread £11

Cannon & Cannon English cured meat plate £12

British cheeses from The Cheese Merchant £12

## PLATES

Woodland mushroom rice balls, Cashel blue, chervil £6.5

English burrata, cranberry and almond dukkah £7

Fried chicken, Coin laundry chilli sauce, yoghurt £7

Roasted squash, radicchio, orange and rocket salad £8

## ROAST

*All with roasties, seasonal veg, Yorkshire pudding & gravy*

Shropshire ribeye, mustards £18

Slow roast lamb leg, mint sauce £16.50

1/2 free range chicken crown, wild garlic stuffing £15

Beetroot and woodland mushroom Wellington, porcini gravy £13.5

## MAIN

Fillet of hake, Norfolk yellow pea dahl, cucumber yoghurt £14

Cheeseburger, hot smoked pork belly, red onion, kohlrabi pickle, crispy potatoes £13.5

Cauliflower, red onion and okra curry, basmati, flatbread £12.5

## SIDES

Mr Chaudry's flatbread £1.8

Extra roast potatoes £4

Garlic fries £4.5

Roasted winter roots, green lentils, radicchio salad £4

Extra Yorkshire pudding £1.5

## DESSERT

Bramley apple pie and cider brandy custard £6.5

Blood orange and thyme buttermilk pudding,

brandy snap tuile £6

Banana fritters, palm sugar and goji berries, vanilla ice cream £6

*We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from the Estate Dairy, cheeses by The Cheese Merchant, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range chickens at Rodley Court Farm in Gloucestershire.*

Please inform your waiter of any food allergies before ordering.