



Nibbles

House-baked rosemary & garlic focaccia (pb)	5.95	Dressed olives (pb)	3.75
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Small Plates

Burrata pistachio pesto, pangrattato, maple, lemon, watercress, olive oil (v)	10.50
Braised beef shin croquettes horseradish crème, Parmesan, chives	5.95
Mushroom and kale bon bon miso mayo, sorrel (v)	6.50
Chorizo picante Thatchers cider, rosemary and honey glaze, pink onions, goat's curd	9.25
Charred hispi cabbage miso glaze, crispy shallots, chives (pb)	5.95
Shell-on king prawns chorizo butter, leek oil	8.25
Burnt leek Romesco, crispy leeks, leek oil (pb)	4.75

The Great British Sunday Roast

All our roasts are served with thyme and garlic roast potatoes, Yorkshire pudding, seasonal greens with garlic butter, celeriac puree, maple-roast carrots and gravy

Rump of Hereford and Angus beef braised beef shin, Tewkesbury relish	19.95
West End Farm porchetta sausage, sage and onion stuffing, apple purée	17.95
Celeriac and leek Wellington veggie gravy (v) (pbo)	15.95
Children's roast beef or pork roast	9.95

Sides & Snacks

Cauliflower cheese pangrattato	4.25
Red wine braised cabbage (pb)	4.25
Avocado fries truffle aioli (v)	5.95
Koffmann fries thick-cut chips or skin-on fries (pb)	4.25

Puddings

Burnt Basque cheesecake	6.50
summer berry compote (v)	
Tahini chocolate brownie	8.25
miso caramel, bitter coffee, vanilla ice cream (v)	
Spiced sticky date pudding	8.50
gingerbread ice cream, butterscotch sauce (v)	
Biscoff donuts chocolate dipping sauce (v)	5.85
Ice creams and sorbet	4.95
Vanilla, dark chocolate, rum and raisin or gingerbread (v)	
Blackberry sorbet (pb)	

Team Rewards - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request.

Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order.

We cannot guarantee the absence of all allergens in our dishes.

Nearly Full?

Affogato | vanilla ice cream, illy espresso, salted caramel pecan biscotti 4.95
Add a shot of Amaretto liqueur for the perfect after dinner treat

After Drinks | Ask for our range of brandies, whiskies, rums and liqueurs

Amaretto Sour 9.50

Espresso Martini 9.50

Bulleit Old Fashioned 9.75

Grenat Maury Lafage | Red dessert wine 100ml 6.95

Valdivieso Eclat Botrytis Semillon | White dessert wine 100ml 5.95



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Food for thought; £1 from every sale of this dish will be donated to The Burnt Chef Project

Our Suppliers & Producers

We care immensely about the quality, provenance, and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week

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