



# SUNDAY MENU

## Oysters

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Maldon Natives 3 for 14 / 6 for 26  
*Mignonette or Bloody Mary*

## Starters

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King Prawn and Brixham Crab Cocktail, Old Bay Seasoning 18

Duck Liver Mousse, Pickles, Toast 12

Crown Prince Pumpkin, Buckwheat, Yoghurt, Smoked Chilli Oil (v) (veo) 10 / 18

## Mains

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Jerusalem Artichoke Risotto,  
Chestnut Gremolata (v) (veo) 12 / 21

Lemon Sole, Café de Paris Butter,  
Purple Sprouting Broccoli 34

Pub Curry: Aubergine and Chickpea,  
Thali Style (ve) 24

## Roast and Pie

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*Served with beef dripping roast potatoes, cauliflower  
cheese, vegetables, gravy and condiments*

Roast Dry Aged Beef Rib  
and Yorkshire Pudding 35

Pie To Share: Corn-Fed Chicken  
and Mushroom 45

## Sides

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New Potatoes, Chive Butter (v) 6

Seasonal Greens (v) 5.5

English Butterhead Salad (ve) 5

Gem Salad, Blue Cheese Ranch (v) 5.5

Grilled Broccoli, Lemon,  
Chilli, Almonds (ve) 6

Buttered Mash (v) 6

Koffmann's Chips or Fries (ve) 6

Garlic-Buttered Mushrooms (v) 6

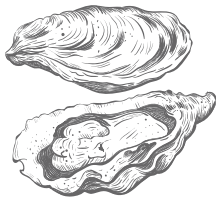


## OUR SUPPLIERS



We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

All our meat is high welfare and sourced from UK farms. We are particularly proud of our Aberdeen Angus x Hereford beef from Tim Johnson's farm in Wiltshire and we have chosen to hero this on our menu and specials board.



We source all our seafood sustainably from the Direct Seafoods depot in London from the Devon coast, and from award-winning fishmonger Rob Wing, based in St Mawes, Cornwall.

Our fruit and vegetables come to us from British growers in the south west - our Butcombe heartland - and through New Covent Garden Market.



Our long-standing relationships with the finest producers are featured throughout our menus; Granny Gothards' award-winning ice creams and sorbets from Devon, Harvey & Brockless fine foods from London, and Symplicity Foods, who make one of the best plant-based products on the market.