



# SUNDAY MENU

## Oysters

Maldon Natives 3 for 14 / 6 for 26  
*Mignonette | Cucumber Ketchup and Caviar | Chilli Rhubarb Marg*

## Starters

Devon Scallops, Sauce Vierge 22

Market Fish Crudo,  
Grapefruit, Coriander 16

Stokes Marsh Fillet Carpaccio,  
Merlot, Rocket, Pecorino 19

Whole Burrata, Grilled Peach, Hazels 18

Goat's Cheese Stuffed  
Courgette Flower (v) 16

Chicken Liver Parfait,  
Brioche, Chutney 17

## Mains

Heritage Tomato 'Panzanella', Stracciatella, Basil, Caper and Sherry Vinaigrette (ve) 24

Market Catch – Please Ask the Team for Details MP

English Courgette and Aubergine Parmigiana, Herb Salad, Grilled Flatbread (v) 20

Dressed Devon Crab, Pickled Fennel, Sea Herbs, Black Garlic, Fries 38

Somerset Chicken Caesar, Anchovy, Pecorino, Chicken Skin Pangrattato 22.5

## Roasts

Roast Dry Aged Beef Rib and Yorkshire Pudding 35

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

To Share: Whole Roasted Somerset Chicken, Bread, Gravy, Caesar Salad, Fries 45

*Please See Our Board for Today's Special Roast*

## Sides

Heritage Tomato and Pickled Fennel (ve) 6

Seasonal Greens (v) 6

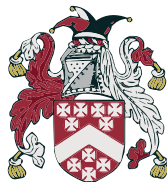
Gem Salad, Blue Cheese Ranch (v) 6

Pommes Anna, Bacon Jam 7.5

Raw Courgette Salad, Pesto, Pine Nuts 6

Broccoli, Lemon, Chilli, Almonds (ve) 6.5

Cauliflower Cheese, Pecorino,  
Thyme Crumb (v) 6



## OUR SUPPLIERS



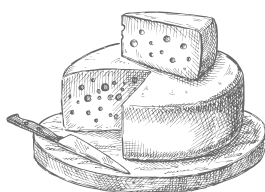
We are proud to work with some of the best suppliers, farmers and producers across the UK, bringing British and seasonal ingredients to our kitchen.

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.