SUNDAY ROASTS

Half roasted lemon and thyme baby chicken *(605 kcal)*	32.00
Roast Sirloin Beef, grass fed, 32 day aged *(545 kcal)*	38.00
Three root Vegetable and Chestnut Wellington *(459 kcal)*	36.00

All Roasts are served with:
Bloody Mary Salt duck fat roasties, Yorkies, organic carrots, tender stem broccoli, buttered Savoy cabbage and traditional gravy (545 kcal per person)

Add: Heritage carrot & parsnip Tarte Tatin, goat's curd *(982 kcal)*	10.00

SNACKS

XXL stovetop 3 cheese and mustard toastie *(1281 kcal)*	17.00
Masala spiced scotch egg, dahl relish *(395 kcal)*	8.00
Buttered crumpets, citrus cured salmon, crème fraiche *(280 kcal)*	7.00

MAINS

Roast Cornish cod, carrot and miso puree, seaweed salad *(623 kcal)*	22.00
Quinoa salad, rainbow radish, courgette, capers dressing *(309kcal)*	16.50

SIDES

Fat chips, Bloody Mary salt *(362 kcal)*	7.00
Mixed leaves, Mustard *(309 kcal)*	6.50
Sourdough, Ivy House farm butter *(327 kcal)*	4.50

DESSERTS

Lemon & Almond Sponge, blackberry compote, meringue *(320 kcal)*	9.50
Chocolate Brownie Tart, mango and lime, vanilla cream *(413 kcal)*	9.50
Creamy Rice Pudding, salted caramel, caramelised rice crispies *(342 kcal)*	9.50
Three British raw milk cheeses from Neal's Yard Dairy *(1273 kcal)*	15.00

Please kindly inform a member of staff if you have a food allergy, intolerance, or coeliac disease before ordering. Whilst we do take care to avoid-cross contamination to cater safely for all guests, all dishes are prepared in our kitchens and may contain traces of other ingredients.
Some of our cheeses are unpasteurised and should be avoided by pregnant or immunocompromised customers. Please ask to speak to a manager if you require further information.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill