



## COCKTAIL

## SPARKLING

## MOCKTAIL

*During busy periods you will experience a wait*

### SNACKS | for the table

**Olives** 4.5 (ve)

**Smoked almonds** 4

**Focaccia** | shallot & thyme, saba, EVOO 5 (ve)

**Mersea oyster** | celery & vermouth

1 for 3 | 3 for 8 | 6 for 15 | 12 for 28

**Sausage Roll** | partridg, cranberry & juniper, mustard 6

### STARTERS

**Soup** | butternut squash, chilli and lime, crispy spring onion, focaccia 8 (ve) (gfa)

**Burrata** | deep fried, radicchio, pear and prosciutto salad, white balsamic 11 (g)

**Terrine** | chicken, apricot and pancetta, burnt apple, toasts 10 (g)(so)(gfa)

**Sole** | lemon and black pepper fillets, smoked eel tartar 10.5 (f)(g)

**Mushroom parfait** | crispy shitake, toasts 10 (v) (gfa)

**Pil pil** | baby squid, tiger prawns, nduja and garlic, focaccia 11 (g)(gfa)

### CLASSICS

**Turkey burger** | breast, sage & onion mayo, cranberry, crispy shredded sprouts, pancetta, rosemary fries 19 (g)(gfa)

**Beef burger** | brioche, Sun Inn sauce, pancetta, Lincolnshire Double Poacher, pickles, fries 19 (g)(e)(mu)(so)(gfa)

**Fish** | battered fish of the day, chips, smashed peas, tartar sauce 20 (f)(g)

### MAINS

**Turkey** | apricot and cranberry stuffing, streaky bacon, rosemary & garlic roast Parisienne potatoes, vegetables 20 (gfa)

**Seabass** | jerusalem artichoke puree, roasted garlic, red wine jus 23

**Ox** | cheek cottage pie, pea and comte mash, roasted bone marrow, seasonal vegetables 22 (gf)

**Pheasant** | rosti, piccolo parsnips, creamed cabbage & bacon, jus 21 (gf)

**Aubergine** | harissa, cannellini bean mash, sumac onions 19 (ve)

**Artichoke** | jerusalem artichoke and winter black truffle risotto gratin, radicchio and walnut salad 21 (v)

### EXTRAS

**Fries** 5

**Cheese chips** 5.5 (m)

**Seasonal green vegetables** 5 (m)

**Beer battered onion rings**, aioli 5.5

(s) soybeans (n) nuts (g) gluten (so) sulphur dioxide (m) milk (l) lupin (e) egg (mo) molluscs (c) crustaceans (se) sesame (f) fish (mu) mustard (ce) celery (pn) peanuts  
Our food is prepared in a kitchen where ALL allergens are present, which means we cannot 100% stop contamination.

Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability. An optional service charge of 12.5% is added to your bill with 100% going to staff. A discretionary £1.23 will be added to your bill to support Carbon Free Dining which offsets the carbon emissions from your meal.



## DESSERTS

**Selection of ice creams and sorbets** | ask for today's flavours (v options) 2.5 ea

**Cheesecake** | tiramisu, pouring cream 9

**Tart** | pecan and dark chocolate, vanilla ice cream 9 (n)

**Pear** | vanilla poached, whipped mascarpone, walnut granola 9 (n)

**Pudding** | christmas pudding, brandy anglaise 8 (gf)(m)

**Cheeseboard** | Baron Bigod, Isle of Mull cheddar, Cote Hill Blue, grapes, chutney, crackers (gf crackers available) 13 (g)(m)(gf)

## MINI DESSERTS

**Crème Brulee** | baileys & white chocolate, shortbread 6 (gfa)(m)

**Affogato** | Paddy & Scott's double espresso, vanilla ice cream 6 (gf)(m)

**Cheese plate** | 1 cheese, black grapes, chutney, crackers 7 (m)(g)(gfa)

## DESSERTS WINES / PORTS / SHERRIES

*Please ask for port bottle price – a good price to be had!*

ml	£	abv
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**Ramos Pintos LBV 'Todds Wine Co'**

50 5.50 20.0

Portugal | Fresh intense blackcurrant, eucalyptus and spice

**Taylors 20 Tawny – Recommended with our cheese choices**

50 7.75 20.0

Portugal | Soft, elegant with a fine balance of fruit, honey and almond

**De Bortoli 'Old Boys' 21 YO Tawny**

50 5.75 19.0

Australia | Luscious rich, aromas of raisin, mocha and hints of vanilla with nutty aged characters

**Barbadillo Pedro Ximenez – Try poured over vanilla ice cream!**

125 6.95 15.0

Spain | Plum, raisins and chocolate, very rich and sweet

**Classic Fino Fernando de Castilla**

125 5.50 15.0

Spain | Aromatic, intriguing, bone dry

**Royal Tokaji 'Late Harvest' 2017/18**

500 29.00 11.5

Hungary | Apricot, orange and honey, rich and delicate

**Rutherglen Muscat NV Chambers Rosewood**

375 27.00 17.5

Australia | Tawny in colour with aromas of Rose petal, raisins and dried fruit, fresh acidity

**Errazuriz Late Harvest Sauv Blanc 18/19**

375 22.00 12.0

Chile | Honey, raisin, quince and apricots

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