

DAILY SPECIALS

MONDAY

Roast rib of Welsh Black beef
with Yorkshire pudding and roast potatoes
36.50

TUESDAY

Mixed grilled fish with king prawn and garlic butter
26.50

WEDNESDAY

Rare breed mixed grill with peppercorn sauce
28.95

THURSDAY

Roast suckling pig
with mashed potato and Bramley apple sauce
32.50

FRIDAY

Roast Pilsner battered fish and chips
with mushy peas and pickled onion
23.50

SATURDAY

Fillet of beef Wellington with roast potatoes
34.50

SUNDAY

Three course set menu
37.50

STARTERS

Rock oysters
with Scrubby Oak apple vinegar and shallots
6 Carlingford 18.50 / 12 Carlingford 36.00
6 Jersey 17.50 / 12 Jersey 33.00

Celeriac and chestnut soup, confit duck and truffle
8.50

Baked charcoal cheddar soufflé with oyster mushrooms and chives
8.50

Wiltshire burrata with pickled wild mushrooms and autumn truffle
11.25

Seared scallops, parsnip toffee, apple,
raisins and hot smoked pork belly
15.25

Dorset crab and avocado with beetroot, radish and pear salad
12.95

Beef tartare with caper relish, truffle mayonnaise and yolk
10.75

Chorizo Scotch egg with piccalilli
8.75

Poached pear and red watercress salad with Oxford Blue
and salted almonds
11.25

MAIN COURSES

Halibut with potted shrimp butter and baby leeks
28.25

Duck breast with apple and Calvados
26.75

Welsh rump of lamb with tabbouleh and harissa carrot
28.00

Pork belly with mashed potato and Bramley apple sauce
24.75

48-Day dry aged roast sirloin of beef with Yorkshire pudding,
rosemary roasties and horseradish cream
35.00

Braised ox cheek, creamed onion and smoked Isle of Wight garlic
28.00

Venison with roasted beetroots, girolles and truffle white maize
26.75

Wild boar parcels with girolles and truffle
23.50

FROM THE GRILL

Whole sea bass with braised fennel and olive dressing
25.50

35 day dry aged rib-eye steak (300g) with chips
38.75

Hereford sirloin steak on the bone (400g)
with chimichurri and chips
35.00

T-bone steak (400g) with chips
40.00

FOR TWO

Roasted East Anglian chateaubriand
with roast potatoes and Yorkshire pudding
75.00

BURGERS

“Roast” burger

48-Day dry aged sirloin of beef with ale cheddar,
pickled red cabbage, carrot piccalilli, potato and
rosemary bun and Yorkshire pudding
26.50

Sussex Wagyu burger
with chips and truffle mayonnaise
25.50

Ultimate beetroot veggie burger
with avocado, spiced carrot chutney
and pickled walnut mayonnaise
17.50

SIDE DISHES

Roasted heritage carrots with cumin and Bermondsey
honey
5.25

Wood smoked Cheltenham beetroots with maple syrup
4.25

Steamed tenderstem broccoli
5.75

Creamed spinach with nutmeg
5.25

Grilled field mushrooms with garlic and parsley butter
4.75

Rosemary roasties 4.50 / Mashed potato 4.00

Basket of chips 3.75 / Berkswell cheese and truffle
5.25

Baby gem heart salad with house dressing 4.50

SAUCES

Bearnaise/Port and Stilton/
Red wine/Bone marrow and shallots
2.00
Peppercorn/Chimichurri
2.50

Head Chef Stuart Cauldwell

Be sure to inform your server if you have any allergies

Be sure to inform your server if you have any allergies