

SUNDAY GARDEN MENU

Oysters & Bubbles

Colchester oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce

£3 each or £16 for 1/2 dozen

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

Starters

Crispy squid, roasted garlic & salted lemon aioli £7.5

Beef carpaccio, truffle aioli, pickled onion & carrot salad, pecorino £11

Mibrasa grilled mackerel fillet, escabeche vegetable salad, crème fraiche, basil £9

Laverstoke Park Farm burrata, green gazpacho, olive tapenade croute, toasted smoked almonds £9.5

Mibrasa grilled English asparagus & Norfolk peer new potatoes, wild garlic pesto, pecorino £9

Farmhouse seasonal risotto £9.5/15

Mains

BBQ squash, salsa macha, peanut, tomato & lime chutney, spring onion, ginger & garlic cream, crispy potato, tenderstem broccoli £16

Pan-roasted sea bass fillet, confit squid, puttanesca, romesco sauce, squid ink mash £22.5

Market fish of the day *£market price*

Oven-roasted chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy £18.5

Priors Hall Farm roast pork loin & slow-cooked pork belly, roast potatoes, seasonal vegetables, crackling, Bramley apple compote, Yorkshire pudding, gravy £19.5

28-day dry aged strip loin of Woodview Farm beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy £22

Sides £4.5

Buttered spring greens, shallot & garlic

Roast potatoes

Farmhouse wholegrain mustard cauliflower cheese

Baby leaf salad, tomatoes, pickled onion, pecorino



ALLERGEN INFORMATION AVAILABLE UPON REQUEST, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.