



SUNDAY MENU

It's our pleasure to present our Autumn menu to you.

We are proud of our provenance and our great relationships with British suppliers, meaning we can update our menus frequently to guarantee the very best seasonal produce that tastes amazing.

All our vegetables are grown and harvested in Kent, our fish is responsibly caught and arrives from the coast to your plate within 24 hours, and wherever possible, we source our meat from British farms with the highest regard for animal welfare and sustainability. We hope you enjoy.

Great with a Drink

Freshly Baked British Sourdough, whipped Marmite butter (v) £4.95

Stone in Nocellara del Belice Olives, served on crushed ice (vg) £5.50

Hampshire Pork and Cider Apple Scratchings £4.95

Warm Duck Sausage Roll, black pudding brown sauce or chive and mustard mayonnaise £6.50

To Start

Homemade Daily Soup, crusty bread, rapeseed oil, beersamic £5.95

Breaded Salt Beef Hash, sauerkraut, mustard, watercress £6.50

Rosary Ash Goat's Cheese Tart, smoked golden beetroot tarte fine, zero waste beersamic salad £7.25

Signature Prawn Cocktail, secret sauce, lettuce, shaved fennel and ginger pickled apple, wedge of lemon £8.50

Cumberland Scotch Egg, made from St.Ewes free range eggs and Iron Age Farm rare breed pork, black pudding brown sauce £8.50

Cauliflower Cheese Souffle; Cornish Cheddar cheese souffle, butter roasted cauliflower, nasturtium leaf oil £8.75

John Ross Hot Smoked Salmon, warm artisan sourdough crumpet, topped with caviar butter, free-range poached egg, homemade Hollandaise sauce (v) £8.75

Hampshire Estate Game Terrine, served with Surrey ale chutney and grilled sourdough £8.75

Dexter Beef Tartare, seasoned with Colchester oysters, freshly grated horseradish, crispy shallots, chives £12.95

Roasts

All our roasts are served with maple roasted carrots, seasonal greens, Yorkshire pudding and gravy

Leek, Potato & Somerset Brie Pie, olive oil roasted potatoes and wild mushroom gravy (v) £19.50

Breast and Leg of Suffolk Chicken, goose fat roast potatoes, chicken gravy £18.50

Roast Loin of Wickes Manor Pork, Bramley apple sauce, goose fat roast potatoes £17.95

Slow Roasted Rump of West Country Beef, cooked pink, homemade horseradish cream, goose fat roast potatoes £20.95

28 Day Dry Aged Roast Sirloin of West Country Beef, cooked pink, homemade horseradish cream, goose fat roast potatoes £22.95

Add Cauliflower Cheese £4.95



From The Farms and Shores

Coronation Chicken Burger ; buttermilk chicken breast, coronation slaw, fermented chilli sauce, bib lettuce, skin on fries <i>Available without coronation slaw but with smoked streaky bacon or avocado £1.00</i>	£14.95
Salmon, Haddock and Cod Fishcake , wilted greens, poached free-range egg, lobster, champagne and caviar cream sauce	£14.95
Grosvenor Collection Fish & Chips ; cured South Coast haddock, Surrey ale batter, garden herb crushed peas, homemade tartare sauce, skin on fries	£15.50
Grilled Chicken Caesar Salad , breast of chicken, lettuce, chicken fat new potatoes and parmesan dressing	£15.50
Smoked Ham Hock, Chicken and Leek Pie , buttery shortcrust pastry, truffled mashed potato, autumn greens, chicken and tarragon gravy	£18.75
Brick Lane Monkfish and Prawn Curry , butter poached Scottish monkfish, chilli pickled prawns, coconut rice, tamarind roasted broccoli, crispy onions	£23.50

From The Fields

Warm Winter Waldorf Salad , red grapes, pickled celery, Williams pear, Oxford Blue cheese, grilled radicchio, pumpkin seeds (v)	£12.95
Truffled Mac Cheese , macaroni with five cheese sauce, Wiltshire truffle, beer onion and watercress salad, parmesan crisp	£13.95
Oak Smoked Celeriac Steak , oak smoked celeriac, horseradish mashed potatoes, kale, black garlic crumb (vg)	£14.50
Vegan Cheese Burger , chargrilled plant based burger, beer onions, burger sauce, vegan cheese, skin on fries (vg)	£14.95

Perfect Sides

<i>Salads and Seasonal Veg</i>		<i>Potatoes</i>	
Butterhead lettuce, mustard and herb dressing	£3.95	Skin on fries (v)	£3.50
Rosemary and garlic autumnal greens	£4.25	Skin on fries, truffle cheese sauce (v)	£3.95
Slow roasted heritage carrots, carrot top dressing (v)	£4.95	Goose fat roast potatoes	£4.50
Charred hispi cabbage, mustard and crispy black pudding	£4.95		