



## To start

- Garden radishes, anchovy butter, Maldon Sea Salt 7
- Half pint of shell-on prawns, Marie Rose sauce 9
- Daylesford market garden heritage tomatoes, feta, mint & lemon dressing 10 V
- Burrata, mangetout, peas, broad beans, mint & radish salad 12 V
- Buttermilk-fried chicken, soy & honey or chilli & sesame 9
- Wood-roast violet artichokes, salsa verde 12/22 Vv
- Tuna tartare, avocado, sesame, soy 15
- 'Nduja Scotch egg, saffron aioli 9

## Mains

- Orzo, courgette, mangetout, broccoli, broad beans, chervil, pea tendrils 16 Vv
- Double cheeseburger, spiced mayo, French fries 17
- Wootton estate Barnsley chop, peas, gem lettuce, buttermilk, dill 22
- Whole Cornish sole, Jersey Royals, summer beans, seaweed butter 24

## Sunday roasts

- Slow cooked Sirloin of Hereford beef, Yorkshire pudding, horseradish 22
- Roast Tamworth pork belly, crackling and apple sauce 20
- Courgette, chestnut mushroom and sage nut roast, roast potatoes, & salsa verde 18 v

All roasts are served with seasonal vegetables

## To share

- Whole roast Wootton organic chicken, roast potatoes, bread sauce, chipolatas, watercress (serves 4) 60
- Smoked ham hock, chicken and sweet corn pie, shortcrust pastry, mash, greens & gravy (serves 2) 32

## Sides 5

- Roast potatoes | Jersey Royals | | Summer bean mix | Daylesford mixed leaves
- Extra Yorkshire Pudding 1 | Gravy 1.5

A discretionary 12.5% service charge will be added to all bills | Prices include VAT  
Please speak to a member of staff before ordering if you have any allergies or intolerances. Vv - vegan V - vegetarian