

## Sample Sunday Lunch Menu

### For the table

Garlic & thyme focaccia, cultured butter 5  
 Gordal Olives 4  
 Crisp chicken, sesame, sriracha, spring onion 7  
 Cheese croquettes, wild garlic 4

### Starters

Spilman's Asparagus  
 Yellow chicory, wild garlic, anster custard, St ewes egg yolk 11  
 East Neuk Crab  
 Pickled radish, avocado, coriander, jalapeño, dashi 14  
 Scottish Smoked Salmon  
 Crème fraiche, chive, soda bread 10  
 Puglia burrata  
 Nduja, Isle of Wight tomato, fennel crackers 10  
 Spiced carrot Soup  
 Candied sunflower seeds, crème fraiche, focaccia 8

### The Roast - when its done its done

Roast Dry Aged Rump of Beef  
 Yorkshire pudding, duck fat roast potatoes, fine beans, glazed carrot, gravy 22  
 Herb Roast Chicken  
 Duck fat roast potatoes, buttered cabbage, glazed carrot, gravy 20

### Mains

North Sea Cod  
 Purple sprouting broccoli, shetland mussels, verjus sauce 23  
 Loch Etive Sea Trout  
 Violet artichoke, grezzina courgette, Isle of Wight tomato 23  
 Graffiti Aubergine  
 Peperonata, rose harissa, burrata, three cornered leek oil 20

### Sides

Pigs in blankets 3	Yorkshire pudding 1.5
Roast tatties 3	Koffman chips 4.5
Cauliflower cheese 4.5	- add parmesan and truffle oil 2.5
Sage & onion pork stuffing 3	

### Desserts

Chocolate Delice  
 Miso caramel, coffee, candied walnuts 9  
 Forced Yorkshire Rhubarb  
 Polenta cake, blood orange, white chocolate 9  
 Madagascan Vanilla Ice Cream  
 Lemon Madelines 6  
 British 4 Cheese Selection  
 Pete's yard cracker & preserved apricot 10