



SNACKS TO START

Warm Bread & Butter 6

Cheddar & Leek Croquettes with Truffled Mayo & Pickled Cranberries 3.5 each

Black Hummus with Chickpea Salsa & Crudités 7

Charcuterie Board 19

STARTERS

Mushroom Tarte Fine with Smoked Egg Yolk & Truffle

Duck, Peppercorn & Raisin Terrine with Coronation Mayonnaise, Sourdough & Nasturtium

Grilled Goats Cheese with Beetroot Carpaccio, Plums, Walnuts & Sorrel

Smoked Salmon with Potato Galette, Sour Cream & Picked Cucumbers

CLASSIC ROASTS

28 Day Aged Hereford Angus Rump Roast with Horseradish

Hampshire Duroc Roast Pork Belly with Apple Sauce

Served with Duck Fat Roast Potatoes, Garlic & Thyme Honey Carrot, Wilted Cavolo Nero and a Yorkshire Pudding

SIGNATURE MAINS

Roast Cod with Creamed Mussel Sauce, Spinach & Samphire

Roast Aubergine with Black Sesame Hummus & Black Cabbage

DESSERTS

Coates & Seely Custard with Poached Heritage Plums

Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Ice Cream

OQS Chocolate Cake with Salted Chocolate Soil & Coffee Chantilly Cream

The Great British Cheeseboard (£5 supplement)

SIDES / 5 EACH

Fries (V) / Salad Leaves (VF) / Heritage Baby Carrots with Herbs (VF)

Winter Greens (V) / New Potatoes with Malt Vinegar Butter (V)

TWO COURSES 35 / THREE COURSES 42