

# SUNDAY

**TWO COURSES 35**  
**THREE COURSES 40**

## NIBBLES

Marinated Nocellara olives 5 | Sourdough bread & salted butter 6

## TO START

**MISO BRAISED CELERIAC**  
Walnut, chicory and apple salad

**PUMPKIN AND GINGER SOUP**  
Crystalised ginger, pumpkin seeds

**TWICE-BAKED SMOKED HADDOCK AND CHEDDAR SOUFFLÉ**  
Creamed leeks

**CHESTNUT MUSHROOM RISOTTO**  
Pickled radish and wood sorrel

## MAIN COURSE

**ROAST AGED CUMBRIAN BEEF RUMP**  
Yorkshire pudding

**ROAST TAMWORTH PORK LOIN & SHOULDER**  
Apple sauce and crackling

**ROBATA GRILLED SPRINGFIELD CHICKEN WITH LEMON & THYME**  
Preserved lemon & olive dressing, garlic sesame emulsion

*ALL SERVED WITH*  
Thyme roast potatoes, root veg mash and winter greens

**GRILLED MARKET FISH**  
Braised puy lentils, alsace bacon, buttered savoy cabbage

**HARISSA BRAISED BUTTERNUT SQUASH**  
Chickpeas, preserved lemon, roasted sprouts

## SIDES

Autumn truffle mash 6 | Autumn Leaf salad 5.5 |  
Triple-cooked chips with Oxford sauce 6

THE  
**ALICE**

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.