

Garden House / Sunday Lunch

our malted grain sourdough bread & bungay cultured butter
 goat's curd & confit garlic dip + 3.5
 green olives
 pickled mussels
 cobble lane saucisson
 grilled scottish langoustine & aioli

4.5

4

5

9

8 ea

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two courses 29pp
three courses 35pp

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pork & prune terrine
 jerusalem artichoke soup with slow cooked egg & shaved chestnut
 cured chalk stream trout, horseradish, kohlrabi & apple
 venison sausage with green peppercorn sauce
 marinated beetroot, puntarella & walnut salad
 roast mushrooms with seaweed broth & egg yolk
 grilled purple sprouting broccoli & black olive

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roast beef rump & grilled bone marrow
 Yorkshire pudding, braised black cabbage, triple cooked roast potatoes & horseradish cream

roast chicken
 Yorkshire pudding, braised black cabbage, triple cooked roast potatoes & horseradish cream

pot roast celeriac
 stuffed Yorkshire pudding, braised black cabbage, roast potatoes & horseradish

roast cornish cod
 braised black cabbage, new seasons garlic, mussels & potato

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pearl barley & garlic persillade
 bitterleaf salad
 braised black cabbage

5

5

5

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cambridge burnt cream tart
 bread & butter pudding
 chocolate fondant
 salted blackcurrant ice cream
 baron bigod with our honeycomb
 apple & mezcal sorbet
 red wine poached pear & fennel granita

