



On Sunday...

Try a glass of "Ophelia" NV  
Brut Classic Cuvee, Welcombe Hills Vineyard, Warwickshire £15

## Omnivore £45

### to start...

Winter tomato & barrel aged feta salad, wild garlic pesto  
& toasted sourdough (add local charcuterie £3.50 supplement)

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### for main...

Treacle glazed sirloin of beef, cauliflower cheese, spring greens, crushed parsnip,  
roasties, yorkie, beef gravy & roasted carrot

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### or for the veggies...

Mushroom pithivier, cauliflower cheese, spring greens, crushed parsnip,  
roasties, yorkie, roasted onion jus & roasted carrot

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### Optional Cheese £12

British cheese board, quince, crackers

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### and to finish...

54% dark chocolate cremieux, px soaked raisins, charcoal cream  
& caramelized bread

A discretionary 12.5% service charge will be added to the final bill.

Three glasses of Sommelier's selection wine pairing £38



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