

SMALL PLATES

Aubergines Parmigiana * 7.5 (V)
basil pesto

Pork & Fennel Meatballs * 9
basil tomato sauce, old Winchester

Ceviche Sea Bream Tacos * 10
avocado, pickled shallots, chili, & coriander

Burrata 10 (V)
sorrel pesto, Jerusalem artichokes crisp

Mushroom Arancini 5.5 (V)
mozzarella stuffing

Padron Peppers 7 (PB)

Humble Grape Baked Camembert 15

Choose from: Honey & Hazelnut, Rosemary & Confit Garlic or Caramelised Apples & Bacon
served with sourdough toasts (Please allow 20 mins)

SOMETHING BIGGER

Baked Sea Trout 19
pistachio relish, Za'atar herbs, edamame purée

Flat Iron 18
watercress

Mushroom Risotto 16.5 (V)
caramelised shiitake

Humble Housemade Aubergine & Ricotta Ravioli 15 (V)
tomato sauce, aubergine crisps

Côte de Boeuf 9 (per 100g)
35-day dry-aged West Country beef,
served with watercress salad
Please ask your server for available sizes

Don't forget to add
"A Bit on the Side":

Salad 4 (PB)
carrots, baby spinach,
tamarind dressing,
orange, sesame seeds

Chargrilled Broccoli 7 (PB)
minted coconut dressing, chilli

Chunky Fries 4 (PB)
rosemary salt

Béarnaise Sauce (V) or
Peppercorn Sauce 3

SUNDAY ROAST

MAIN 22 EACH | TWO COURSES 26 | THREE COURSES 30

Choose any small plate &/or dessert that has a *

Free Range Norfolk
roast potatoes, seasonal vegetables & Yorkshire pudding, homemade gravy

Slow Roast Pork Belly
roast potatoes, seasonal vegetables & Yorkshire pudding, apple sauce

Roast Rump of Beef
roast potatoes, seasonal vegetables & Yorkshire pudding, horseradish crème fraîche

Humble Nut Roast (PB)
roast potatoes & seasonal vegetables, pea sauce

FREE WINE FOR YOUR ROAST

Join us with 3 or more friends to claim your FREE bottle of wine.
Order at least 1 main per person. *Selected bottles of wine.

CURDS & CURED 4.25 EACH | SELECT SIX 22 | SERVED WITH PICKLES & SOURDOUGH TOASTS

Cheeses
Cahil Porter
pasteurised cow
Cropwell Bishop Stilton
cow, blue
Keen's Cheddar
cow, mature
Comté (V)
cow, hard, unpasteurised
Ashlyn (V)
goat, soft
Lord London
cow, semi-soft

Charcuterie
San Daniele
Cobble Lane Islington Saucisson
Schacciata Piccante
Venison Salami
Lomo Serrano
Speck

Special Little Bits 3 (each)
Fig Compote (PB)
Quince Membrillo Paste (V)
Grilled Artichokes (PB)

DESSERTS

Fig & Date Sticky Toffee* 7 (V)
hot butterscotch sauce, honeycomb

Humble Crumble* 7 (V)
seasonal fruit & English cream

Ice Cream 5 (V)
ask for today's flavours!

Chocolate Truffles 4 (V)

Chocolate Saucisson 4 (V)
maldon salt

BAR SNACKS

Daily Crostini 4
be sure to ask what we're making today!

Homemade Bread & Butter 3.5

Nocellara Olives 4 (PB)
rosemary, lemon dressing

Lardo Chickpea Fritters 6
sage mayo