

*Our beef & lamb is from our favourite regenerative farm, Lyon's Hill in Dorset
Fish is fresh from James Knight of Mayfair, sourced from Cornwall & Scotland
Fruit and vegetables are from New Covent Garden Market, less than a mile away*

SHARING PLATES

Jolly garden - hummus, crudités, olive crumbs, flat bread	9
Cauliflower wings, herb aioli, red pepper flakes	9.5
Chicken wings, fermented chilli sauce, bean shoots	9.5
Fig and confit tomato salad, chicory, basil, macadamia	12
Lamb birria tacos, pickled lentils, jalapeño, lime	15
Cured red mullet, celeriac, black radish, roe	14

SUNDAY ROAST

Dorset lamb shoulder, apricot stuffing	24
Lyons' Hill Farm aged beef rump, Yorkshire pudding	24
East Anglian pork loin, apple sauce	21
Curried parsnip Wellington, pea shoots	17

All roasts served with family style sides: roast potatoes, cauliflower cheese, fennel seed heritage carrots, sweet potato mash, spring & hispi cabbage, 48-hour gravy

Sea bass fillet, sunchoke and tarragon risotto, cassava chips	24
Grilled venison steak, truffled potato mash, confit shallot, blackberry	26

SIDES

Two beef fat Yorkshire puddings	5
Kale and chicory salad, citrus and garlic vinaigrette	6
Fries, smoked harissa salt	5.5

DESSERTS

Peanut butter cheesecake, caramelised banana	9
Poached apple, salted caramel sauce, crumble and vanilla ice cream	9
Sticky chocolate pudding, date sauce, chocolate ice cream	9
Fig and orange tart, mascarpone, toasted almonds	10