

Champagne Bollinger Special Cuvée 18

Fresh Orange Mimosa 12

75 Bloody Mary 12

Sunday Roasts

Sirloin of British Beef, yorkshire pudding, gravy 28

Corn Fed Roast Chicken Breast, yorkshire pudding, gravy 25

served with duck fat roast potatoes, cavolo nero, heritage carrots

Nocellara olives 4

Lemon thyme focaccia, whipped marmite butter 5

Summer courgette, goats' cheese & mint croquettes 7

Wye Valley Asparagus 14

watercress purée, smoked egg, nasturtium

Beef Carpaccio 18 / 25

aged parmesan, watercress, pickled shimeji

Whipped Ribblesdale Goats' Cheese 14

radishes, castelfranco, fennel, dill

Chicken Liver Parfait 15

cherry, toasted brioche, crispy chicken skin

Cornish Caught 'Market Fish' 28

brown shrimp, cider beurre blanc, sea herbs

Artichoke & Parmesan Cavatelli 21

broad beans, white wine sauce

Devonshire Crab Caesar 25

bisque dressing, oakleaf lettuce, focaccia, parmesan

Salt Marsh British Lamb 26

spring peas, confit butter beans, wild garlic

Cornish new potatoes, lemon & dill creme fraiche, fried capers 7

Nutbourne heritage tomatoes, basil, elderflower vinegarette 7

Oakleaf salad, honey & thyme dressing 6

75

AT LIBERTY