



## AUTUMN SUNDAY MENU

*Our menu, inspired by the bounty of our Kitchen Garden and Vertical Barn, offers creative twists on classic dishes, all crafted with a focus on homegrown, local, sustainable, and above all, high-quality ingredients.*

### NIBBLES

Baked & Salted Nuts  £4

Marinated Olives  £4 GF

SODT Bakery Bread Olive Oil & Balsamic £5 GFO

### STARTERS & SMALL PLATES

Crab Rarebit Pickled & Raw Apple, Toasted Cornbread, Sea Fennel £9 DF

Burrata Honey, Roast Almonds, Fig Segments, Blackberry Vinaigrette, Basil £8 GF

Beef Fillet Carpaccio Pickled Enoki Mushrooms, Mushroom ketchup, Rocket, Truffle Oil £10 GF/DF

Seasonal Soup SODT Bakery Bread £8 GFO

### ROAST SHARING PLATTERS

*Served with Roasted New Potatoes, Cauliflower Cheese, Mixed Vegetables, Yorkshire Pudding & Red Wine Jus. Priced per head.*

Roasted Rolled Pork Belly £22 GFO

Rolled Beef Sirloin £24 GFO

Mushroom Wellington  £16 GFO


### MAINS

Market Fish Samphire, Lemon Segments, Capers, Beurre Noisette £MVP GF

Venison Ragù Fresh Pappardelle, Truffle Oil, Parmesan £20

Tagliatelle Courgette, Sun-dried Tomatoes, Herb Oil, Parmesan £15 VEO

### SIDES

Skin-on-Chips £4.75 GFO 

Applegarth Slaw £4.75 GF

Celeriac Remoulade £4.75 GF

**Sharing roasts available by reservation only—book 48 hours in advance.**

**Children's portions & pricing available.**

**Please speak to our staff before ordering if you have any allergies and/or intolerance.**

OPTIONAL SERVICE CHARGE 12.5%

 Vegan / GF - Gluten Free / GFO - Gluten Free Option / DF - Dairy Free / DFO - Dairy Free Option / VEO - Vegan Option Available On Request



## CHEESEBOARD

Create Your Own Cheeseboard Served with Artisan Crackers, Homemade Garden Chutney & Seasonal Fruit

£6 for 1 / £8 for 2 / £10 for 3 / £12 for 4 / £15 for 5

### HARD

**Old Winchester** hard & crystalline with nutty notes, Salisbury  
**Ashcombe** Morbier-inspired, savoury with warm hay & hazelnut aromas, Gloucestershire  
**Sparkenhoe Red Leicester** nutty, sweet & citric, Leicestershire  
**Quickes Cheddar** extra mature, rich & rounded, Devon

### SOFT

**Baron Bigod** creamy white & raw, brie style, Suffolk  
**Delice De Borgogne** A Decadent triple cream cheese, smooth & velvety, France

### BLUE

**Perl Las** delicately salty and creamy, Carmarthenshire  
**Oxford Blue** soft and full flavoured with a sharp clean flavour, Oxfordshire  
**Beauvale** creamy, mellow and soft, Nottinghamshire  
**Cashel Blue** Crumbly Blue Cheese with a Buttery Texture, Tipperary Ireland

### GOAT & SHEEP

**Spenwood** smooth sheep cheese with a sweet & nutty flavour, Berkshire  
**Rachel Goat** classic hard goat's cheese, smooth texture, sweet flavour, Somerset

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