Sunday Roast at Tillingham
2 Course 40 | 3 Course 45 | Sides 6 each

For the table
Roasted cashews £6
Gordal olives, roasted garlic & garden thyme £6
Tillingham house bread, Two Fields olive oil, garden herb butter £6.5
Maldon Oysters, Natural or dressed £4 each

To Start
Morebread Farm merguez sausages, grilled flatbread, yoghurt, pomegranate molasses, pickled shallots, feta cheese
Charred leeks, Romesco & toasted almond
Cured Chalk Stream trout, ponzu, wasabi emulsion, carrot purée, coriander

Soup of the day

Mains
Roasted beef rump cap, roast potato, Yorkshire pudding, gravy
Roasted Duroc pork belly, roast potato, Yorkshire pudding, gravy
Rye bay ray wing caper and brown shrimp butter
Seasonal heritage tomato salad, burrata, croutons, chilli, confit garlic, olives

Sides
Charred Courgette
Honey roasted carrots
Courgette, leek, fennel gratin
Roast potatoes

To Finish
Boozy Baba Mediterranean infused syrup, sponge cake, Chantilly cream
Vanilla cheesecake, strawberries & elderflower
Dark Chocolate cremeux, Two Fields olive oil, Maldon salt flakes (VG, GF)
Local selection of three cheeses, Tillingham chutney & crackers (5 supp.)

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill