



• ON THE HILL •

• Sunday Roasts •

12pm until 3.30pm



• Starters & Small Plates •

Organic quinoa salad 8

Mint couscous, pomegranate, radish, cherry tomato, muscat grapes (vg)

Botanical gin prawn cocktail 10

Red chard, pickled cucumber, compressed melon, horseradish Bloody Mary, crispbread (gf)

Oriental Gressingham duck 12

Shredded duck leg, daikon, pickled berries, red chilli, spring greens, sweet melon, sesame (gf)

Proscuitto salad 8

Sweet melon, pomegranate, rosemary crispbread

Marinated burrata 10

Beetroot ceviche, pickled walnuts, foraged basil pesto, matcha floss, pearls (v)

• Mains •



Yuzu wasabi cod 17

Gem lettuce, charred spring peas, ginger, miso broth

Roasted heritage courgettes 15

Artichoke, truffled semolina porridge, hasselback beet, fennel bonbon, broken cashews (vg)

• Sides •

Rosemary skin on fries 4 (v)

144 leafy salad, sweet balsamic vinegar 4 (vg)

Maple glazed heritage carrots, crispy onions 4 (vg)

Spring greens, lemon chilli 5 (vg)

Potato gratin, garlic popcorn 5 (v)

• Roasts •

All served with roast potatoes, spring greens, crispy cabbage, honey roasted carrots & parsnips, Yorkshire pudding, roasting jus

Dry-aged Surrey Farm beef striploin 20

Crispy brisket, horseradish sauce

Traditional middle white pork 17

Apple cider compote

Garlic & herb half roast chicken 16

Bread sauce

Nut roast Wellington 15

Mushroom, lentil and nut roast, black garlic cream (v)

The 144 sharer experience 45

For two to share

Dry-aged beef striploin, garlic & herb roast chicken, and pork

• Desserts •

Dark chocolate secret 9

Cocoa sponge, soil, ganache, raspberries, bourbon vanilla clotted cream (v)

Rhubarb crème brûlée 8

Rosemary, Malibu, coconut gelato (vg)

Yuzu lemon parfait 8

Charred mango, passion fruit gel, mint crumb (v)

Date & pecan sticky pudding 9

Butterscotch sauce, clotted cream, orange dust, cinder toffee (v)

British farmhouse cheese 10

Chutney, grapes, walnuts, crispbread (v)



(v) Vegetarian (vg) Vegan (gf) Gluten free

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.