

Sunday Lunch

Fathers Day 15th June 2025

12pm – 5pm

2 courses 38.00 | 3 courses 42.50

for the little ones...

our main courses can be offered in smaller portions for younger diners, alternatively we are happy to offer simplified dishes for children to enjoy, please just ask

millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
9.95

food allergies and intolerances – please speak to one of our front of house team when ordering.
a discretionary service charge of 12.5% will be added to your bill.

√ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

starters

Warm Confit Guinea Fowl and Tarragon Ballotine,
ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

Mozzarella and Jalapeño Croquette,
bbq peaches, serrano ham, bitter leaf

Citrus Sea Bream Ceviche,
almonds, grapes, creamed avocado, pomelo

Cornish Crab and Octopus,
roast tomato soup, chorizo jam, baked capsicum

Hen of the Woods,
preserved lemon, spring peas, broad beans, fermented garlic

Maple Roast Halloumi, ✓
sunflower seeds, pomegranate, red chili, puntarelle

main courses

Roast Beef Sirloin,
dripping roast potatoes, crushed 'neeps', cauliflower cheese,
yorkshire pudding

Slow Roast Pork Belly,
dripping roast potatoes, crushed 'neeps', cauliflower cheese,
yorkshire pudding

Pan Fried Sea Trout,
poached potatoes, courgette, sea herbs, curried crab bisque

Roast Chicken Breast,
english gem, tarragon emulsion, parmesan, roast garlic, anchovies

Satay Cauliflower,
sesame and garlic chinese leaf, coriander couscous, pickled raisins

Butter Roasted King Oyster Mushroom, ✓
celeriac fondant, caraway cabbage, yeasted purée

side dishes 6.00

Harissa Carrots, Chickpeas, Yoghurt

Peas à la Française

Roast Potatoes

desserts

Whipped Vanilla Cheesecake,
kentish strawberries, black pepper

Cherry and Dark Chocolate Tart,
sour cherry vanilla ice cream

Raspberry Soufflé,
white chocolate, raspberry sorbet

⑤ Coconut Set Cream,
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

Cheese Selection,
3 cheeses from our cabinet

coffee, tea & sweet treats 6.00

kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks