

Sunday Lunch

SAMPLE ONLY

3 COURSES 38.00

for the little ones...

Our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please just ask

OLIVETTO

vodka, extra virgin olive oil, lemon
9.95

GOOSEBERRY GENEVIÈVE

gooseberries, sweet muscat, birlou eden chestnut liqueur, gin
11.50

BELLI-NO

white peach and jasmine soda, peach puree
(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.

STARTERS

CORONATION CHICKEN PRESSING

Wild Rice, Mango, Pickled Baby Gem

TRUFFLED BUTTERBEAN SOUP

Smoked Cod, Sea Herbs

POT ROAST QUAIL

Stuffed Morel Mushroom, Salsify Remoulade, Quail's Egg, Artichoke

YELLOW FIN TUNA CEVICHE

Kohlrabi and Shiitake Dashi, Sesame, Lime and Ginger

MAIN COURSES

ROAST BEEF SIRLOIN

Dripping Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Onion, Yorkshire Pudding

ROAST ROLLED LAMB SADDLE

Dripping Roast Potatoes, Crushed 'Neeps', Cauliflower Cheese, Yorkshire Pudding, Minted Gravy

PORK LOIN

BBQ Baby Back Rib, Roast Peaches, Cima di Rapa

ROAST ATLANTIC HAKE

Scorched Fennel, Chipirones, Crab Broth

SIDES DISHES

Jersey Royals, Horseradish, Pickled Red Onion 5.00

Birchden Farm Asparagus, Peas, Lemon & Parmesan 5.00

Grilled Courgette, Rocket & Almond Salad 5.00

Yorkshire Pudding 2.00

DESSERTS

DARK CHOCOLATE TORTE

Mango, Toasted Coconut, Lime

LEMON AND THYME CHOUX

Curd, Vanilla, Thyme Ice Cream

TONKA BEAN CHEESECAKE

Poached Apricots, Almond

CHEESE SELECTION

3 British Cheeses, Apple Chutney, Crackers

MEAT FREE MENU

We are happy to adapt dishes where possible to accommodate dietary requirements, please feel free to ask

✓ denotes dishes suitable for Vegan diets

STARTER

HEN OF THE WOODS (V)
Peas, Groombridge Asparagus, Garlic Potato

BEETROOT AND BLUE CHEESE ✓
Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte

MAINS

ROCKET GNOCCHI (V)
Rocket and Hazelnut 'Pesto', Pommery Mustard, Pearl Onions

SATAY CAULIFLOWER ✓
Spiced Red Lentils, Pak Choi, Coconut and Miso

DESSERT

DARK CHOCOLATE TORTE ✓
Mango and Passion Fruit Sorbet, Coconut