

easter sunday lunch

20th april 2025

3 courses 42.50 | 2 courses 38.00

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

cornish crab and octopus,
roast tomato, chorizo jam, baked capsicum

warm confit chicken and tarragon ballotine,
ventreche bacon, apricot, graceburn, heritage tomato, basil pesto

pea and mint soup,
crisp lamb shoulder, feta, pinenuts

dill cured sea trout,
heritage beetroot, smoked cod roe, radish,

hen of the woods, ⑤
carrot and pearl barley 'risotto', picked fennel

maple roast halloumi, ✓
pumpkin seeds, prunes, bitter leaf

main courses

roast 32 day aged sirloin of beef,
roast potatoes, crushed root vegetables, parsnips,
yorkshire pudding, buttered greens, cauliflower cheese, red wine jus

roast pork loin,
roast potatoes, crushed root vegetables, parsnips,
apple sauce, buttered greens, cauliflower cheese, sage jus

roast chicken breast,
barbequed thigh, fermented garlic, white and green asparagus

skrei cod,
grilled purple sprouting broccoli, warm jersey royal and horseradish salad

salt baked crapaudine beetroot, ⑤
sriracha, wild rice, edamame beans, chicory

butter roasted king oyster mushroom, ✓
crisp kale, salt baked artichoke, crone artichokes, truffle

side dishes 6.00

hash brown, truffle mayonnaise, chives
roast piccolo parsnips, mustard, honey
cavolo nero, garlic

desserts

pineapple and guava pavlova,
salsa, curd, sorbet

dark chocolate and ginger tort,
sesame brittle, black sesame ice cream

⑤ rum caramelized pineapple,
coconut and mango terrine, coconut 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, stickys & after dinner cocktails

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