

# Sunday Lunch

## Sample Menu

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

#### **bittersweet**

elderflower liqueur, rhubarb root amaro, cava  
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 | ⑤ = dishes suitable for Vegans

## starters

Confit Guinea Fowl and Tarragon Ballotine,  
ventreche bacon, apricot, graceburn, Isle of Wight tomato, basil pesto

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

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

Braised Octopus,  
Cornish crab, roast tomato, chorizo jam, baked capsicum

Hen of the Woods, ⑤  
preserved lemon, spring peas, broad beans, fermented garlic

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

## main courses

Roast Aged Beef,  
dripping roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Roast Lamb Shoulder,  
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, ⑤  
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

braised peas with pancetta


roast potatoes

## desserts

Whipped Vanilla Cheesecake,  
Kentish strawberries, black pepper

Cherry and Dark Chocolate Torte,  
sour cherry vanilla ice cream

Raspberry Soufflé,  
white chocolate and bay

Barbequed Rum Pineapple,   
coconut and mango terrine, pina colada 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