

Sunday Lunch

SAMPLE MENU ONLY

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

cobnut andalucian

hennessy vs cognac, pedro ximenez, frangelico
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
14.50

frutto proibito

seedlip grove 42, hibiscus, pomegranate, rhubarb lemonade
(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

Cornish Cock Crab,
apple and hazelnut dressing, pickled carrot, kohlrabi and coriander

Stuffed Rabbit Saddle,
ventreche bacon, fig chutney, beetroot, red wine jus

Spiced Butternut Soup,
pearl barley, guinea fowl, yoghurt

Smoked Cod Brandade,
caramelized endive, mussel, squid, confit lemon

Hand Dived Scallop Ceviche,
gooseberry, almond, pickled radish
supplement £4

Soy Glazed Hen of the Woods, (V)
cauliflower kimchi, smoked tofu, wild rice

Halloumi Schnitzel, ✓
red pepper jam, radicchio, hazelnuts

Main Courses

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

Slow Cooked Lamb Shoulder,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding

Slow Roast Pork Belly and Fillet,
wild mushroom orzo, hen of the woods, chard

Pan Fried Hake,
parmesan gnocchi, baked golden beetroots, artichoke

Hedgerow Farm Venison Saddle,
caramelized quince purée, braised red cabbage, rosehip and red wine sauce
supplement £9

Satay Cauliflower, (V)
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

Enoki and Oyster Mushroom, ✓
thyme and potato terrine, torched onion, radish, green peppercorn sauce

side dishes 6.00

fried brussels sprouts, smoked bacon, apricot
braised red cabbage
roasted potatoes

Desserts

Vanilla and Rhubarb Cheesecake,
stewed rhubarb, ginger, ripple ice cream

Peanut Butter Parfait,
dark chocolate sorbet, roast banana

Blackberry Crumble Soufflé,
caramelized apple sorbet, vanilla custard

Pear and Cashew Nut Mousse, (V)
medjool dates, ginger, poached pears, pear sorbet

Selection of 3 Cheeses,
chutney, water biscuit

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