

Sunday Lunch

18th July 2021

3 COURSES 35.00

...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

THACKERAY'S BLOODY MARY

Reyka Vodka, Tomato, Unfiltered Poison Bitters, Port & Spices
11.50

PINEAPPLE MIMOSA

Pineapple Puree, Coconut Rum, Prosecco
12.50

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.

All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)

STARTERS

ENGLISH HERITAGE TOMATOES

Grilled Soused Sea Bream, Cream Cheese, Basil

ROAST POUSSIN BREAST

Goat's Curd, Pickled Kohlrabi, Variegata di Castelfranco, Toasted Oats

RABBIT AND TARRAGON BALLOTINE

Broad Beans, Port and Liver Parfait, Pickled Gooseberry, Stuffed Loin

HAND DIVED SCOTTISH SCALLOPS *£3 supplement*

Dill Oil, Dorset Wasabi, Apple Blossom, Compressed Cucumber

MAIN COURSES

ROASTED BEEF SIRLOIN

Beef Dripping Roast Potatoes, Crushed 'Neeps', Leek and Cauliflower Cheese, Onion, Yorkshire Pudding, Red Wine Gravy

ROAST LAMB CHOP

Neeps, Leek and Cauliflower Cheese, Dripping Roast Potatoes, Roasted Beets, Minted Gravy

SLOW COOKED DUCK LEG

Dukkah, Crispy Egg, Peach, Celeriac Remoulade, Ale Cream

ROAST MONKFISH TAIL

Confit Carrot, Ginger, Squid, Baked Haricot Blanc, Carrot and Cumin Cream

SIDES DISHES

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| Roast Potatoes | 4.50 |
| Garden Peas, Pancetta, Onion, Tarragon | 4.50 |
| Warm Heritage Tomato and Bocconcini Salad | 4.50 |
| Yorkshire Pudding | 1.00 |

DESSERTS

KENTISH RASPBERRY SOUFFLE

Raspberry Sorbet, Milk Clusters, Bay Leaf and White Chocolate Sauce

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

DARK CHOCOLATE CHEESECAKE

Toasted Brown Bread Ice Cream, Coffee Essence, Hazelnuts

CHEESES

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

MEAT FREE MENU

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

STARTER

AVOCADO AND PECORINO TART

Apricots, Chervil Mayonnaise, Soused Golden Raisins, Soft Herbs

BBQ CUCUMBER AND APPLE CONSOMMÉ

Granny Smith Apple and Caper Salad, Dorset Wasabi, Cashew Nuts, Dill

MAINS

GNOCCHI BLANCO

Fennel, Samphire, Poached Carrot, Toasted Oats, Haricot Blanc 'Ratatouille'

STUFFED GLOBE ARTICHOKE

Celeriac and Gouda Croquette, Stout Pearl Onions, Onion Syrup, Wild Garlic

DESSERT

BANANA AND MAPLE PARFAIT

Mango, Candied Lime, Rum Caramel Banana