

Sunday Lunch

3rd October 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

CONFIT LOCH DUART SALMON
'Seaweed', English Wasabi, Cauliflower

HOGGET SWEETBREADS
Maple, Form d'Ambert, Walnuts, Parsley Root

SMOKED HAM HOCK AND BLACK PUDDING
Crisp Pressing, Pickled Pear, Marigold

GLAZED OCTOPUS *£3 supplement*
Parmesan Gnocchi, Pickled Fennel, Braised Chicken Wing, Sauce Velouté

MAIN COURSES

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

ROASTED LOIN OF PORK
Dripping Roast Potatoes, Crushed 'Neeps', Leek and Cauliflower Cheese,
Roasted Beets, Yorkshire Pudding, Apple Sauce

ROAST CHICKEN BREAST
Sauerkraut, Baby Gem, Chicken and Mushroom Farcie

ROAST MONKFISH TAIL *£3 supplement*
XO Glaze, Confit Carrot, Ginger, Baked Haricot Blanc, Carrot and Cumin Cream

SIDES DISHES

Roast Potatoes	4.50
Garden Peas, Pancetta, Onion, Tarragon	4.50
Fine Beans, Red Wine Vinegar, Confit Shallot	4.50
Yorkshire Pudding	1.00

DESSERTS

KENTISH RASPBERRY SOUFFLE *£3 supplement*
Raspberry Sorbet, Milk Clusters, Bay Leaf and White Chocolate Sauce

BAKED VANILLA CHEESECAKE
Salted Dulce de Leche, Chocolate Sorbet

PARIS BREST
Hazelnut Diplomat, Crème de Mure, Rosemary

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

DOLCELATTE AND APPLE TART
Roast Celeriac, Hummus, Garden Mint, Truffle 9

STUFFED GLOBE ARTICHOKE
Ratte Potatoes, Pickled Shallots, Purple Sprouting Broccoli 8

MAINS

GNOCCHI BLANCO
Fennel, Samphire, Poached Carrot, Toasted Oats, Haricot Blanc 'Ratatouille' 14

YEAST BAKED AUBERGINE
Saffron and Mixed Bean Stew, Confit Garlic, Red Pepper Piperade 16

DESSERT

BANANA AND MAPLE PARFAIT
Mango, Candied Lime, Rum Caramel Banana