

Sunday Lunch

(Sample)

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

hennessey vs cognac, pedro ximenez, frangelico
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
14.50

frutto proibito

seedlip grove 42, hibiscus, pomegranite, 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

Smoked Salmon and Lime Crème Fraîche Terrine,
horseradish cream, fried mussels, melba toast

Chicken and Tarragon Ballotine,
toasted hazelnut, white asparagus, black garlic, pickled mushrooms

Pot Roast Boned Quail,
confit leg 'bon-bon', yogurt, grilled padron pepper, nduja

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

Cornish Lobster,
tagliatelle, summer truffle, 'carbonara sauce', soft herbs
Starter, 8.00 supplement / Main Course, 15.00 supplement

Marinated Halloumi, ✓
maple, chilli, toasted hazelnuts, pomegranate, bitter leaves

Tomato and Red Pepper Gazpacho, ✓
fried bocconcini, sugar snap peas, black olive tapenade, fresh apricot

Main Courses

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

Roast Porchetta,
roast potatoes, crushed 'neeps', Apple Sauce, Yorkshire pudding

Roast Chicken Breast,
roast potatoes, crushed 'neeps', Yorkshire Pudding

Braised Shoulder of Kentish Lamb,
rosemary scented layered potatoes, kentish blue cheese beignet, creamed celeriac

Panko Crusted Gurnard,
spiced almond and apricot sauce, roasted red peppers, cima de rapa

Stuffed Fillet of Lemon Sole,
prawn, mousse, romesco, hay baked leeks, golden cross tortellini
8.00 supplement

Red Onion and Thyme Hash Brown ✓
English peas, goats curd, girolles, summer truffle sauce

Baked Crapaudine Beetroot ✓
Roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

side dishes 6.00

roast potatoes

ratatouille, garlic confit bread crumbs

compressed watermelon salad with mint and feta

cauliflower cheese

Desserts

Cherry and Pistachio 'Trifle',
mascarpone jelly, sorbet, almond brittle, pistachio sponge

Apricot and Tonka Bean,
white chocolate flapjack, poached apricots, tonka bean ice cream

Raspberry Soufflé,
crumble top, raspberry sorbet, vanilla and raspberry sauce

Almond and Vanilla Rice Pudding, ⑤
griottine cherry, marcona almonds, 'honeycomb'

Selection of 3 Cheeses,
chutney, water biscuit

Selection of Coffee or Teas served with sweet treats

6.00

kopi luwak *'the world's rarest coffee'*

25.00

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