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

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.

√ = dishes suitable for Vegetarians | Ⓥ = dishes suitable for Vegans

Starters

Pressing of Ham Hock and Hazelnut,
scratching's, pickled mustard seeds, Jerusalem artichoke

Pot Roast Boned Quail,
confit leg bonbon, yogurt, grilled padron pepper, nduja

Red Wine Braised Octopus,
crab, roast tomato soup, chorizo jam, baked capsicum, crisp chicken

Tuna Tartare,
jalapeno, cantaloupe melon, chives

Pan Fried Orkney Scallop,
fragrant chicken and mushroom broth, shitake mushroom, kafir lime
supplement £8

Crisp Butternut Squash, √
coconut and ginger sauce, capers, red chili

Wild Mushroom Gnocchi, Ⓥ
yeasted maitake mushrooms, mushroom and truffle 'cream', charred shallots

Main Courses

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

Roast Lamb Shoulder,
roast potatoes, crushed 'neeps', Yorkshire pudding

Slow Roasted Pork Belly,
roast potatoes, crushed 'neeps', Yorkshire Pudding

Stuffed Suffolk Chicken,
king oyster mushroom, caramelised parsnips, preserved truffle jus

Pan-Fried Hake Fillet,
charred sweetcorn, trumpet de la mort, black garlic

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

cauliflower cheese

tenderstem, balsamic, parmesan

sweet and sour carrots, sesame seeds and coriander

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Desserts

Milk and Honey,
grappa poached persimmons, milk sorbet, Ashdown forest honey, almond, dill

Upside Down Pineapple Cake,
ginger sponge, pistachios, vanilla ice cream

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

Macadamia Nut and Mango, Ⓥ
roast macadamia nut mousse, coconut sorbet, fresh and candied mango,
cocoa nib granola

Selection of 3 Cheeses,
chutney, crackers

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

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