

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 | (V) = dishes suitable for Vegans

Starters

Roast Orkney Scallop,
smoked haddock croquette, maple, squash and parmesan sauce
supplement £6

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

Crisp Hen's Egg,
chorizo jam, smoked potato, dill

Chalk Stream Trout Mosaic,
nori, cauliflower, buttermilk, wasabi

Stone Bass Ceviche,
soused cucumber, frozen horseradish, cashew nuts

Soy Glazed Hen of the Woods, ⑤
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

Rolled Pork Belly,
roast potatoes, crushed 'neeps', cauliflower cheese, Yorkshire pudding, apple sauce

Roast Lamb Rump,
wild garlic pesto, black olives, spring cabbage

Pan Fried Skrei Cod,
romesco sauce, rose harissa, calçots

Roast Monkfish Tail,
mussels, creamed leek, butter braised ratte potato, fish cream sauce
supplement £8

Char Siu Cauliflower 'Steak', ✓
wild rice, peanut and lime slaw, spring onion

Masala Baked Aubergine, ✓
preserved lemon yogurt, toasted chickpeas, pistachio dukkah

side dishes 6.00

green beans, confit shallot, red wine vinegar
fried spiced white onion 'flower'
roasted potatoes

Desserts

Ice Cream Sandwich,
coconut and mango parfait, toasted coconut sponge, kafir lime

72% Chocolate Tart,
pistachio and yoghurt ice cream

Roast Banana Soufflé,
dark chocolate sorbet

Pear and Cashew Nut Mousse, ⑤
medjool dates, ginger, poached pears, pear sorbet

Selection of 3 Cheeses,
chutney, water biscuit

coffee, tea & sweet treats 6.00

spirits, liqueurs & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks