

Sunday Lunch

Sample Menu

3 COURSES 38.00

...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

SOUSED SOUTH COAST MACKEREL

Cucumber, Dill Crème Fraîche

SLOW COOKED BEEF SHIN

Bone Marrow Rarebit, Shallots, Horseradish

CORNISH CRAB AND DOLCELATTE TART *£3 supplement*

Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing

PÂTÉ DE CAMPAGNE

Gingerbread, Greengage, Pickled Victoria Plums, Toasted Pistachio

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

CONFIT DUCK LEG

Dauphinoise Pommes Nouvelle, Roast Celeriac, Purple Kale, Vacherin Mont d'Or

PAN FRIED BREAM

Roast Red Pepper, Goat's Cheese Arancini, Picante Peppers

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

LEMON MERINGUE

Amalfi Lemon, Madagascan Vanilla Meringue & Ice Cream

TREACLE TART

Yogurt Sorbet

VANILLA CRÈME BRÛLÉE

Macerated Raspberries, White Chocolate Crunch

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

STUFFED GLOBE ARTICHOKE

Ratte Potatoes, Pickled Shallots, Purple Sprouting Broccoli

MAINS

GNOCCHI BLANCO

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

YEAST BAKED AUBERGINE

Saffron and Mixed Bean Stew, Confit Garlic, Smoked Aubergine 'Caviar', King Oyster

DESSERT

BANANA AND MAPLE PARFAIT

Mango, Candied Lime, Caramel Banana

VANILLA AND COCONUT RICE

Rum Soaked Raisins, Pineapple