

Sunday Lunch Menu

April / May 2024
12-4pm



Special cocktails: Rhubarb & Custard Sour £8.95 Havana Heatwave £8.95
Charles Heidsieck Brut Réserve, Champagne £12 Rathfinny Sparkling Rosé, Sussex £10.50
Filtered still or sparkling water is free of charge

Sourdough bread with Italian extra virgin olive oil or salted butter £2.95
Wild garlic aranchini with rocket aioli £4.95 Beetroot Hummus with toasted sourdough £4.95
Fried artichokes with miso mayonnaise £4.95 Mini chorizo sausages £4.95

2 Courses £27.50 or 3 courses £32.50

Cured sea trout pastrami with kohlrabi remoulade and red sorrel
Roasted English asparagus with pickled morel mushrooms, tahini miso sauce and hazelnuts
Dressed crab on toasted sourdough bread with rocket and lemon
Korean fried chicken with pickled carrot & cucumber slaw
Tuscan Ribollita soup with parmesan crisps
Confit duck rilette with sourkraut, curried mushroom ketchup and sourdough toast

Chorizo crusted pollock fillet with butterbean cassoulet, wilted spinach and crispy cavolo nero
Pan-fried sea bream with udon noodles, dashi broth, edemame, beansprouts and chilli oil
Char grilled Purple sprouting broccoli with peanut mole, wild rice, salsa matcha and dukkah
Salt-baked celeriac with roast potatoes, savoy cabbage, braised leeks and veggie gravy
Roast sirloin of beef with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and horseradish sauce
Roast loin of pork with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, crackling & apple sauce
Roast leg of lamb with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and mint salsa (£3.00 supplement)
Add: Cauliflower cheese £4.95

Sticky toffee pudding with toffee sauce and clotted cream
Espresso and hazelnut cake with praline and amaretti biscuit ice cream
Treacle tart with crème fraiche sorbet
Poached mango with Kaffir lime & coconut sorbet and lychee syrup
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)
Three scoops of homemade ice cream or sorbet:
Ice cream: vanilla; amaretti; caramel; brown butter
Sorbet: Kaffir lime & coconut; crème fraiche; rhubarb
Cheese from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with twice-baked crackers from Dovely Bakery, celery and membrillo

Please make us aware of any allergies or dietary requirements; dish descriptions do not include all ingredients.