



Sunday Lunch Menu

12-4pm

Gingerbread Old Fashioned £10.95 Spiced Pear Daquiri £9.95 After Eight Martini £9.95
Charles Heidsieck Brut Réserve, Champagne £12.50 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
Padron peppers with tajin & lime mayo £5.95 Buffalo fried chicken wings with blue cheese sauce £7.95
Mini chorizo sausages £5.95

2 Courses £29.50 or 3 courses £35

Smoked salmon with caper and chive crème fraiche and toasted homemade crumpet
Roasted celeriac soup with crispy sage, garlic and sourdough bread
Pan-fried Argentinian prawns with garlic and chilli butter and braised gem lettuce
Pigeon breast with beetroot puree, king oyster mushroom and toasted hazelnuts
Confit chicken & pickled mushroom terrine with triple mustard aioli toasted sourdough
Camembert & cranberry croquettes with rocket aioli and watercress salad

Salmon and cavolo nero wellington with broccoli purée, char-grilled celeriac and chimichurri
Pan-fried fillet of cod with spinach and nutmeg purée, sauteed new potatoes and samphire
Wild mushroom & squash pithivier, squash and sage purée, roasted new potatoes & tenderstem broccoli
Roasted cauliflower with cauliflower leaf & basil pesto, burnt cauliflower purée & cashew nut dukkah
Roast sirloin of beef with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and horseradish sauce
Roast turkey crown with sage stuffing, garlic roasted potatoes, pan-fried sprouts, pigs in blanket, roasted carrots & parsnips, Yorkshire pudding, cranberry and orange 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 vanilla ice cream
Apple crumble cake with apple and clove ice cream and cinnamon crumb
Chocolate and almond torte with vanilla pickled cherries and crème fraiche sorbet
Christmas pudding with brandy ice cream and brandy & pistachio crumb
Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)
Three scoops of homemade ice cream or sorbet:
Ice cream: vanilla; caramel; brandy; apple & clove
Sorbet: Apple; blackberry; crème fraiche
Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with Eccles cake, quince & twice-baked crackers

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