

Sunday Lunch Menu

12–4pm

2 courses £34.50 | 3 courses £40



Aperitifs

House Negroni £8 | House Sour £8

Charles Heidsieck Brut Réserve, Champagne £13

Rathfinny Sparkling Rosé, Sussex £11.50

Starters

Crispy fried polenta chips, romesco sauce, whipped ricotta

Guinea fowl & pancetta terrine, blackberry & apple chutney, toasted focaccia

Scottish smoked salmon, dill oil, pickled radish, focaccia crostini

Saffron-poached squid, chorizo rice, olive tapenade, lemon aioli

Heritage carrot tarte tatin, thyme Chantilly, hazelnut dukkah

Leek & potato soup, braised leeks, leek oil

Mains

Roasts are served with garlic roasted potatoes, savoy cabbage, roast carrots & parsnips, Yorkshire pudding, gravy

Roast sirloin of beef, horseradish sauce

Roast loin of pork, apple sauce, crackling

Roast leg of lamb, mint salsa | £3.00 supplement

Roast celeriac steak, vegetarian gravy

Fillet of sea bream, celeriac purée, tenderstem, shoestring potatoes, brown butter caper sauce

Battered fish, triple-cooked chunky chips, crushed minted peas, tartar sauce

Roasted cauliflower, miso & cauliflower purée, garlic potatoes, cavolo nero, toasted pecans

Add: Cauliflower cheese £4.95

Desserts

Sticky toffee pudding, toffee sauce & vanilla ice cream

Orange & almond cake, brandy snap, marmalade ice cream

Pear & chocolate frangipane tart, chocolate soil, amaretto ice cream

Blackberry & sorrel panna cotta, blackberry syrup, sorrel meringue

Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)

Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge

Served with crackers, membrillo, celery & grapes

Three scoops of homemade ice cream or sorbet —

Ice cream — Vanilla · Orange marmalade · Amaretto

Sorbet — Pear & ginger · Blackberry · Green apple

Please make the team aware of any allergies or dietary requirements; the dish descriptions do not include all ingredients.
A discretionary 10% service charge will be added to your final bill, all of which is shared amongst the team.