Sunday Lunch Menu

12–4pm

2 courses £34.50 | 3 courses £40

Aperitifs

House Negroni £8 | House Sour £8
NV Grand Réserve Brut, Sophie Baron, Champagne £12
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

More for the Table

Pulled beef stuffed Yorkshire pudding – £7.95
Truffle and gruyere dauphinoise – £6.95
Creamed leeks, blue cheese & crispy onions | Honey mustard pigs in blankets | Cauliflower cheese – £5.95 (each)

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.