Sunday Lunch Menu

2 courses 34.5 | 3 courses 40

NV Grand Réserve Brut, Sophie Baron, Champagne 12
Rathfinny Sparkling Rosé, Sussex 11.5

Starters

Turkey, sage & onion croquettes, cranberry ketchup
Chicken & pickled cranberry terrine, mulled red onion chutney, toasted focaccia
Douglas fir-cured salmon gravadlax, apple remoulade, red-veined sorrel
Pan-fried cod cheeks, Japanese curry sauce, togarashi & lotus root crisps
Soy-glazed king oyster mushrooms on toast, celeriac purée & tarragon
Carrot & ginger soup, homemade focaccia, carrot crisps

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 turkey, stuffing, cranberry sauce, Brussel's sprouts
Roast celeriac steak, vegetarian gravy
Fillet of hake, Jerusalem artichoke purée, roasted new potatoes, pickled fennel & watercress
Battered fish, triple-cooked chunky chips, crushed minted peas, tartar sauce
Lentil, sage & confit shallot stuffed savoy cabbage, garlic & broccoli purée, apple & celeriac slaw

More for the Table

Pulled beef stuffed Yorkshire pudding 8
Truffle and Gruyère dauphinoise 7
Creamed leeks, blue cheese & crispy onions | Honey mustard pigs in blankets | Cauliflower cheese – 6 (each)

Desserts

Sticky toffee pudding, toffee sauce & vanilla ice cream
Apple crumble cake, cinnamon crumb, miso caramel sauce, honeycomb ice cream
Panettone tiramisù, candied almonds, zabaglione ice cream
Chocolate mousse, pistachio crumb, pickled cherries
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 · Honeycomb · Zabaglione
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.