



SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

STARTERS

Goat's Cheese Mousse, Confit Tomato, Watermelon, Black Olive, Avocado, Basil

Charred Mackerel, Textures of Beetroot, Horseradish Jelly, Dill

Warm Duck & Pistachio Terrine, Frisee, Blueberry, Fennel

SUNDAY ROASTS

Guinness & Treacle Glazed Surrey Farm Sirloin of Beef*

Roast Rack of Pork Loin*

**Served with Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli & Gravy*

Sea Bass, Crushed Potatoes, Tenderstem Broccoli, Salsa Verde

Nut Roast, Potatoes, Tenderstem Broccoli, Yorkshire Pudding, Porcini Gravy

SIDES

Roasted Heritage Carrots £4 / Buttered Hispi Cabbage £4 / Peach, Feta, Rocket Salad, Honey & Mustard £4

Extra Roasties £1.5 / Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERT

Coconut Crèmeux, Pineapple, Aleppo Chili, Dark Rum, Basil & Lemongrass Sorbet

Dark Chocolate Brownie, Banana, Salted Caramel

Selection of Artisan Cheeses, Traditional Garnishes (+£5)