



SUNDAY LUNCH

2 Courses £25 / 3 Courses £30

Amuse Bouche

House Bread & Butters

STARTERS

Spiced Parsnip Velouté, Sunflower Seeds, Greek Yoghurt, Curry Oil

Good Life Gin Cured Salmon, Cucumber, Lemon Tonic, Crème Fraiche

Pigeon Breast, Kale, Textures of Beetroot, Game Jus

SUNDAY ROASTS

Guinness & Treacle Glazed Surrey Farm Sirloin of Beef*

Roast Loin of Pork*

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

Sea Bass Fillet, Crushed Potatoes, Tenderstem Broccoli, Salsa Verde

Crispy Polenta, Potatoes, Tenderstem Broccoli, Yorkshire Pudding, Porcini Gravy

SIDES

Roast Heritage Carrots £4 / Buttered Savoy Cabbage £4

Stilton & Pecan Mixed Leaves, Red Grape Dressing £4

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

DESSERTS

Lemon & White Chocolate Delice, Basil, Poppy Seeds

Sticky Toffee Pudding, Salted Caramel, Brandy Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes [+£5]