

SUNDAY LUNCH

2 Courses £27/ 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Tom Yum Soup, Smoked King Oyster, Coriander, Tofu (V)

Rioja "Akemi" [Crispy & Creamy, Green Apple, Oak Hint and Subtle Vanilla]

Glazed Partridge, Leg Bon Bon, Pistachio, Celeriac

Bergerac Rouge "Cantalouette" [Intense Nose with Ripe Bramble Fruits, Spices, Nutmeg & Cedar Notes]

Charred Sea Bass, Fennel, Blood Orange

The Hermit Crab "Originals d'Arenburg" [Floral Candied Ginger Notes, Tropical Hints and Soft Minerals]

MAINS

Guinness & Treacle Glazed Surrey Farm Sirloin of Beef

Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli, Gravy

Roast Loin of Pork

Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli, Gravy

Fillet of Cod, Onions Textures, Cavolo Nero, Chicken Cream

Carricante Organic Etna Bianco [Mineral & Volcanic Personality, Apple, Licorice, Long Savoury Finish]

Confit Butternut Squash

Potatoes, Tenderstem Broccoli, Yorkshire Pudding, Porcini Gravy & Croquette

SIDES

Roast Heritage Carrots - £4 /Buttered Savoy Cabbage - £4/Kale & White Cabbage Winter Slaw, Walnuts - £4

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

DESSERTS

Meyer Lemon Mousse, Blueberry, Camomile

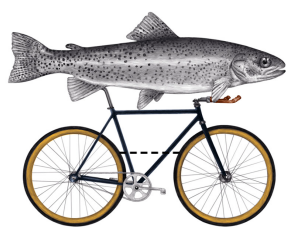
Muscat [Fresh Orange Zest Sweetness, Almond Hint, Mineral Notes]

Dark Chocolaté Crèmeux, Blood Orange, Maraschino, Almonds

Godlia 'Libamus' [Ripe Red Berries, Balanced Minerals, Vanilla, Cacao and Toffee Hints]

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

A full detailed allergens list is available on request, please speak to your server. We cannot guarantee a 100% nut free environment as nuts are used in some areas of food preparation. Game may contain shot.



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