



Sunday Lunch

2 Courses £27/ 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Curried Sweet Potato Dhal, Coriander & Coconut

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

Rolled Ox Cheek & Tongue, Cannellini Bean, Ox Broth

Salto del Cieco "Annesanti" [Hints of Tannins, Redcurrant & Brambles and Spiced finish]

Kimchi-Cured Salmon, Wasabi, Avocado, Black Sesame, Goma Dressing

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 Crispy Rack of Pork Loin

Roast Potatoes, Yorkshire Pudding, Tenderstem Broccoli, Gravy

Fillet of Bream, Crushed Potato, Tenderstem, Salsa Verde

Carricante Organic Etna Bianco [Mineral & Volcanic Personality, Apple, Liquorice, Long Savory Finish]

Broccoli, Asparagus & Wild Garlic Wellington

Roast Potatoes, Tenderstem Broccoli, Yorkshire Pudding, Porcini Gravy

SIDES

Roast Heritage Carrots - £4 /Buttered Hispi Cabbage & Peas - £4/

Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERTS

Clotted Cream & Vanilla Panna Cotta, White Chocolate, Rhubarb

Graham's Blend No.5 White Port [Crispy and fresh, with a fruity notes]

White Chocolate & Peanut Butter Parfait, Kaffir Lime, Banana Mousse

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

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

Dow's Late Vintage Port [Dried Dark Fruits, Tobacco and Chocolate, Peppery Spice]

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.