



Sunday Lunch

2 Courses £27/ 3 Courses £32

Amuse Bouche

House Bread & Butters

STARTERS

Cucumber & Green Pepper Gazpacho, Apple, Radish, Mint

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

Pressed Lamb Belly, Anchovy Emulsion, Salsa Verde, Lambs Lettuce

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

Gilthead Bream Ceviche, Mango, Avocado, Jalapeno, Puffed Corn, Coriander

The Hermit Crab "Originals d'Arenburg" [Floral Candied Ginger Notes, Tropical Hints and Soft Minerals] + 8/10

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 Salmon, Crushed Potato, Tenderstem, Salsa Verde

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

Broccoli & Wild Garlic Wellington

Roast Potatoes, Roasted Carrots, Asparagus, Yorkshire Pudding, Broccoli Veloute

SIDES

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

Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERTS

Dark Chocolate Marquise, Shortbread, Strawberries, Malt Ice Cream

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

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.