



Sunday Lunch

3 Courses £35

Amuse Bouche

House Bread & Butter

STARTERS

Mille-Feuille, Goats Curd, Apple & Beetroot Chutney, Apricot, Walnuts, Chive

Teriyaki Glazed Belly of Suckling Pig, Bok Choi, Sesame Dressing, Rice Crackers, Mango Salsa

Cured Hake, Watermelon Consommé, Lovage, Cucumber, Chilli, Sea Herbs

MAINS

Harissa Cauliflower

Yoghurt, Dukkha, Halloumi, Curry Oil, Pomegranate Salsa

Surrey Farm Striploin of Beef

Roast Potatoes, Yorkshire Pudding, Tender stem Broccoli Gravy

Pan-Seared Fillet of Salmon

Jersey Royals, Yorkshire Pudding, Tender stem Broccoli, Bergamot Beurre Blanc

Porchetta

Roast Potatoes, Yorkshire Pudding, Tender stem Broccoli, Gravy

SIDES

Roast Heritage Carrots - £4/ Extra Yorkshire Pudding £1 / Extra Gravy £1

DESSERT

Salted Caramel Panna Cotta, Apricot, Popcorn, Coffee Ice Cream

Black Fig & Raspberry Frangipane, Honeycomb, Tonka Bean Ice cream

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

A Full Detailed Allergen 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.
A discretionary service charge of 12.5% will be added to your bill