

# SUNDAY LUNCH

## *aperitif*

*Champagne Joseph Perrier cuvée royale* (125ml) £15.00

*Ca'Vittoria Prosecco d'Valdobbiadene* (125ml) £11.00

## STARTERS

### HAM HOCK TERRINE

*pickled cauliflower, apple purée, sourdough toast*

### SMOKED SALMON CARVED FROM THE TROLLEY

*capers, shallots, dill, brown bread*

### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

### MISO GLAZED MACKEREL

*pickled cucumber, crème fraiche, croutons*

### ROAST PEACH SALAD (ve)

*plant-based feta crumbs, toasted almonds, vanilla vinaigrette*

## MAIN COURSES

### PAN-FRIED SALMON

*toasted quinoa, shaved fennel, samphire, cucumber, orange & miso sauce*

### ROAST LAMB RUMP

*smoked cauliflower, peas, swiss chard, toasted pine nuts, mint jus*

### CORN-FED CHICKEN SUPREME

*mash potato, braised baby gem, mushroom & green peppercorn sauce*

### ROAST BEEF

*roast potatoes, carrots, parsnips, broccoli*

### STRACCETTI PASTA (v)

*sun dried tomato, pesto, peppers, basil, chilli, garlic*

### DOVER SOLE (£20 supp)

*sautéed ratte potatoes, spinach, brown shrimp, parsley & caper butter*

## SIDE DISHES

£6.00

### SAUTÉED POTATOES (ve)

*ratte, olive oil*

### SPINACH (ve)

*steamed*

### SALAD (ve)

*mixed leaf, french dressing*

### BROCCOLI (ve)

*tenderstem, olive oil*

### GREEN BEANS (ve)

*sautéed*

### CHIPS (ve)

*triple cooked*

**Head Chef - Sergio Martins Abreu**

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff.  
Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.  
Dishes cannot be modified.

## DESSERTS & PUDDINGS

GREENGAGE TART (v)  
*vanilla & nutmeg ice cream*

CHOCOLATE DELICE (ve)  
*rasberry sorbet*

CLASSIC CRÈME BRÛLÉE (v)  
*shortbread biscuit*

SUMMER PUDDING (v)  
*berries, mint, clotted cream*

## HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)  
*tiramisu, vanilla, chocolate, coffee*

SORBET (ve)  
*kiwi, plum & ginger, elderflower*

## BRITISH CHEESE

THREE CHEESES (v) (£5 supp)  
*celery, apricot butter, pear & apple chutney*

*3 courses £55.00*

*2 courses £45.00*

## PORT, SHERRY & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £11.00

SHERRY, PEDRO XIMENEZ (125ml) £8.50  
*extra rich - barbadillo, jerez, spain*

LES DERNIERS GRIVES PETIT MANSENG (125ml) £9.50  
*domaine tariquet, côtes de gascogne, france*

TOKAJI (125ml) £15.00  
*aszu 5 puttonyos, bene pinceszet, hungary*

## AFTER DINNER COCKTAILS

ESPRESSO MARTINI £14.00  
*vodka, kahlua, gomme syrup*

LIQUEUR COFFEES £13.50  
*whisky, amaretto, baileys, cointreau, tia maria, cognac*