

SUNDAY LUNCH

STARTERS

SOUP OF THE DAY (ve)

cress, croutons, olive oil

SMOKED HADDOCK FISH CAKE

poached egg, nantais sauce

SALT BEEF BRISKET

gherkins, capers, smoked mayonnaise

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

BURRATA & BLOOD ORANGE SALAD (v)

pickled fennel, pine nuts, white balsamic

MAIN COURSES

PAN-FRIED FILLET OF HAKE

crushed new potatoes, spring greens, putanesca sauce

HONEY ROAST PORK BELLY CONFIT

celeriac purée, savoy cabbage, mustard jus

ROAST BEEF

roast potatoes, carrots, parsnips, tenderstem broccoli

WILD MUSHROOM TAGLIATELLE (v)

pecorino, winter truffle

DOVER SOLE (£20.00 supp)

spinach, brown shrimp, charlotte potatoes, parsley & caper butter

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte, olive oil

SALAD (ve)

mixed leaf, french dressing

GREEN BEANS (ve)

olive oil

BROCCOLI (ve)

tenderstem, olive oil

CHIPS (ve)

triple cooked

3 courses £55.00

2 courses £45.00

(v) Vegetarian (ve) Vegan

BRITISH CHEESE

FOUR CHEESES (£6 supp) (v)

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

DESSERTS & PUDDINGS

CHOCOLATE FONDANT (v)

blood orange ice cream

COCONUT RICE PUDDING (ve)

pineapple sorbet

CRÈME BRÛLÉE (v)

shortbread biscuit

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*vanilla, chocolate, coffee,
hazelnut, blood orange*

SORBETS (ve)

*pear, lemon, plum,
kiwi, pineapple*

3 courses £55.00

2 courses £45.00

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

aszu 5 puttonyos, bene pincszet, hungary

COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUEUR COFFEE £13.50

whisky, amaretto, baileys, cointreau, tia maria, cognac

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.