

SUNDAY LUNCH

STARTERS

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

DEEP FRIED BRIE

figs & pear compote, crispy prosciutto, micro salad

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

TWICE COOKED LOBSTER SOUFFLE

lobster bisque

CARAMELISED GOAT'S CHEESE SALAD (v)

watermelon, pickled red onion, basil & white balsamic

MAIN COURSES

PAN-FRIED SILVER MULLET

crushed jersey royals, spring onion, chives, hollandaise sauce

SMOKED TOFU BOURGUIGNON (ve)

pearl onion, mushroom, potato purée

DOVER SOLE (£20.00 supp)

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

ROAST

served with Yorkshire pudding, seasonal vegetables, roasted potatoes & gravy

ROAST SURREY FARMED
SIRLOIN OF BEEF

ROAST CORN-FED
CHICKEN SUPREME

ROAST
PORK LOIN

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

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

CRÈME BRÛLÉE (v)

shortbread biscuit

APPLE TART (v)

vanilla ice cream

RHUBARB SEMIFREDDO (v)

*marscarpone mousse, shortbread crumbs,
dried raspberries*

BREAD & BUTTER PUDDING (v)

vanilla ice cream

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*vanilla, chocolate, coffee,
hazelnut, pistachio*

SORBETS (ve)

*pear, lemon, plum and ginger,
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 pinceszet, 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.