

# BANK HOLIDAY MONDAY

## STARTERS

### COD BRANDADE

*'two cod', rye bread toast, olive tapenade, lemon balm*

### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

### SMOKED SALMON CARVED FROM THE TROLLEY

*capers, shallots, dill, brown bread*

### MINTED LAMB CROQUETTE

*hollandaise, fresh mangetout salad*

### CRISPY DUCK SALAD

*pomegranate, daikon radish, beetroot, carrot, spring onion, sesame seed*

## MAINS

### ROAST SURREY FARMED SIRLOIN OF BEEF

*yorkshire pudding, seasonal vegetables, roasted potatoes & gravy*

### PAN-FRIED SEA TROUT

*beetroot purée, spring peas & pancetta, fennel, salsa verde*

### CHICKEN SUPREME

*truffle mash, braised baby gem, morel sauce*

### ROAST PORK LOIN

*yorkshire pudding, seasonal vegetables, roasted potatoes & gravy*

### DOVER SOLE (£20.00 supp)

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

### FALAFEL & PORTOBELLO MUSHROOMS (ve)

*red cabbage, tomato concassé, coriander, cress, garlic*

## SIDE DISHES

£6.00

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

**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

CRÈME BRÛLÉE (v)

*shortbread biscuit*

APPLE TART (v)

*vanilla ice cream*

STRAWBERRY PAVLOVA (v)

*cream, coulis, lemon balm*

BREAD & BUTTER PUDDING (v)

*custard*

## HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*vanilla, chocolate, coffee,*

*hazelnut, pistachio*

SORBETS (ve)

*pear, lemon, pineapple,*

*plum and ginger*

**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.