

# SUNDAY LUNCH

## STARTERS

### PEAR CARPACCIO (v)

*radicchio, taleggio cream, sultanas, crispy capers, sunflower & pumpkin seeds*

### SOUP OF THE MOMENT (ve)

*cress, croutons, olive oil*

### SMOKED SALMON CARVED FROM THE TROLLEY

*capers, shallots, dill, brown bread*

### CUISSES DE GRENOUILLES

*frogs legs, garlic purée, parsley oil*

### MISO GLAZED MACKEREL

*pickled cucumber, creme fraiche, croutons*

## MAINS

### ROAST SURREY FARMED SIRLOIN OF BEEF

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

### HONEY GLAZED BAKED HAKE

*spinach, butter beans, pesto, grapefruit vinaigrette*

### CHICKEN SUPREME

*truffle mash, braised baby gem, morel sauce*

### ROAST PORK LOIN

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

### DOVER SOLE (£20.00 supp)

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

### SLOW COOKED LENTILS (ve)

*wild mushrooms, roasted aubergine with za'atar, vegan feta crumbs*

## SIDE DISHES

£6.00

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

BEETROOT (v)

**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*

### KNICKERBOCKER GLORY (v)

*strawberry, vanilla ice cream, biscoff*

### BREAD & BUTTER PUDDING (v)

*custard*

## HOMEMADE ICE CREAMS & SORBETS

### ICE CREAM (v)

*chocolate, vanilla, coffee,  
strawberry, pistachio*

### SORBETS (ve)

*lemon, blackcurrant, elderflower*

**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.