

SUNDAY LUNCH

STARTERS

CHERRY TOMATO BRUSCHETTA (v)

burrata, basil, balsamic pearls

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED SALMON CARVED FROM THE TROLLEY (£5.00 supp)

aberdeen smoked- capers, shallots, dill, brown bread

SMOKED HADDOCK & SALMON FISH CAKE

poached egg, wholegrain mustard beurre blanc

OXTAIL RAVIOLI

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAINS

ROAST PORK LOIN

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

PAN FRIED COD CHEEKS

potato gnocchi, wild mushroom, croutons, garlic butter

GRILLED POUSSIN

chorizo, asparagus, spring greens, pearl barley, thyme jus

DOVER SOLE (£20.00 supp)

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

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

ROYAL BRAISED LAMB SHANK (£10.00 supp)

minted potato purée, glazed carrots, sichuan & sage crumbs, grelot onion

CRUSHED JERUSALEM ARTICHOKE (ve)

salsify, beetroot crisps, bok choy, almonds, harissa romesco sauce

SIDE DISHES

£6.50

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

WARM RHUBARB JALOUSIE (v)

blueberry ice cream

BREAD & BUTTER PUDDING (v)

vanilla 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

LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

TOKAJI (125ml) £15.00

aszu 5 Puttonyos, Bene Pincszet, Hungary

COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUOR 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.