

SUNDAY LUNCH

BASKET OF FRESH BREADS (v) (two persons) **£6.50**

granary, classic & rosemary sourdough

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

VITELLO TONNATO

sliced veal loin, ortiz tuna sauce, fried capers, radish, frisée salad, spring onion, dried black olives

MAINS

ROAST PORK LOIN

roasted root vegetables, tenderstem broccoli, caramelised apples, roasted potatoes

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, jersey royal potatoes, brown shrimp, parsley & caper butter

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

CANNON OF ENGLISH LAMB (£10.00 supp)

braised lamb shoulder & herb crust, stuffed leeks, fava beans purée, baby artichoke, spring peas, mint jus

HOT & SPICY JACKFRUIT SALAD (ve)

potato rosti, pickled red onion, sugar snaps, beansprouts, radish, fresh coriander, jalapeños

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 (£6.00 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)

custard, blueberry ice cream

STRAWBERRY PARFAIT (v)

*meringue, fresh strawberries,
lemon verbena, clear strawberry coulis*

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, PUDDING WINE & COCKTAILS

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

aszu 5 Puttonyos, Bene Pincszet, Hungary

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

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.