

SUNDAY LUNCH

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

granary, classic & rosemary sourdough

STARTERS

WALDORF SALAD

apple, celery, grapes, baby gem, walnuts, yoghurt

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

CHARRED MACKEREL

heritage tomato, croutons, coriander, red onion, preserved lemon

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, potatoes

PAN FRIED FILLET OF COD

mussels (optional), rainbow chard, beurre blanc, herb salad

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

SIDES £6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

MIXED LEAF SALAD (ve)

GREEN BEANS (ve)

TENDERSTEM BROCCOLI (ve)

TRIPLE COOKED CHIPS (ve)

3 courses £55.00

(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

GELO DI CANTALUPO (v)
*cold melon pudding,
crushed pistachio cream*

STRAWBERRY PARFAIT (v)
*meringue, fresh strawberries,
lemon verbena, clear strawberry coulis*

KNICKERBOCKER GLORY (v)
strawberry, vanilla ice cream, biscoff

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)
*chocolate, vanilla, coffee,
strawberry, pistachio*

SORBETS (ve)
*lemon, blackcurrant,
elderflower*

3 courses £55.00

PORT, PUDDING WINE & COCKTAILS

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00
aszu 5 Puttonyos, Bene Pinceszeti, 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.