

SUNDAY LUNCH

BASKET OF FRESH BREADS (v) (two persons)

granary, classic & rosemary sourdough

STARTERS

HOT SMOKED TROUT

jersey royal, capers, parsley, spring onion, radish, dill vinaigrette,

SMOKED SALMON CARVED FROM THE TROLLEY

aberdeen smoked salmon, capers, shallots, dill, brown bread

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

WARM GOAT'S CHEESE, BLACK OLIVE GRISSINI

candied walnuts, olive tapenade, croutons, tarragon honey

PICKLED PEAR (ve)

chicory, walnuts, winter leaves, vegan cream cheese, shaved winter truffle, walnut dressing

MAIN COURSES

LEG OF ENGLISH LAMB

roasted root vegetables, tenderstem broccoli, crushed spring peas

PAN FRIED SEA BREAM

spring vegetable caponata, spiced citrus salad

DOVER SOLE

charlotte potatoes, spinach, beurre noisette, capers & shrimps

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

BRAISED CHUCK STEAK

parsnip & truffle puree, spring cabbage, crispy carrot

TOMATO & GARLIC TARTE TATIN (ve)

minerthreat cheese crumbs, onion rings, herb salad, rosemary oil

SIDE DISHES

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

(three courses)

(v) Vegetarian (ve) Vegan

BRITISH CHEESE

FOUR CHEESES (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

or

DESSERTS & PUDDINGS

ITALIAN CASTAGNOLE (V)

rhubarb compote, yoghurt sorbet

DARK CHOCOLATE MARQUISE (v)

*hazelnut brittle, blood orange gel,
grand marnier chantilly, gold leaf*

APPLE TART (v)

vanilla ice cream

CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

KNICKERBOCKER GLORY (v)

strawberry, vanilla ice cream, biscoff

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*vanilla, chocolate, coffee,
strawberry, pistachio*

SORBETS (ve)

*lemon, blackcurrant,
elderflower*

(three courses)

PORT

RAMOS PINTO 10Y TAWNY (100ml) £12.50

quinta da ervamoira

DESSERT WINE

TOKAJI (125ml)

aszu 5 Puttonyos, Bene Pincszet, Hungary

COCKTAILS & MOCKTAILS

ESPRESSO MARTINI

vodka, kahlua, gomme syrup

PASSION FRUIT MOCKTAIL £10.00

passionfruit syrup, lime juice & grenadine