

# SUNDAY LUNCH

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

*granary, classic & rosemary sourdough*

## STARTERS

### HOT SMOKED TROUT

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

**SMOKED SALMON CARVED FROM THE TROLLEY** (£5.00 supp)

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

**SOUP OF THE MOMENT (ve)**

*cress, olive oil*

### BOUDIN BLANC

*smoked chicken, pine nuts, truffle, crushed cannellini beans, crispy chicken skin*

**FRESH ITALIAN BURRATA (v)**

*heritage tomatoes, spring peas, broadbeans, croutons, basil oil*

## 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** (£20.00 supp)

*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*

**SPRING PEA & ASPARAGUS RISOTTO (v)**

*wild garlic, pistachio crumbs*

## SIDE DISHES £6.50

**SPINACH (ve)**

**SAUTÉED POTATOES (ve)**

**SALAD (ve)**

**GREEN BEANS (ve)**

**BROCCOLI (ve)**

**CHIPS (ve)**

**£59.00** (three courses)

(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*

*or*

## DESSERTS & PUDDINGS

ITALIAN CASTAGNOLE (V)

*rhubarb compote, yoghurt sorbet*

STRAWBERRIES & CREAM (v)

*strawberry crèmeux, elderflower & strawberry  
sauce, pâte brisée, basil cress*

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*

**£59.00** (three courses)

## PORT

RAMOS PINTO 10Y TAWNY (100ml) £12.50

*quinta da ervamoira*

## DESSERT WINE

TOKAJI (125ml) £15.50

*aszu 5 Puttonyos, Bene Pinceszeti, Hungary*

## COCKTAILS & MOCKTAILS

ESPRESSO MARTINI £15.00

*vodka, kahlua, gomme syrup*

PASSION FRUIT MOCKTAIL £10.00

*passionfruit syrup, lime juice & grenadine*