

SUNDAY LUNCH

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

granary, classic & rosemary sourdough

STARTERS

CRISPY PRAWN CROQUETAS

pickled fennel, warm tomato & pepper relish

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 STONE BASS

mussels, courgettes spaghetti, butter monté

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

CONFIT DUCK A L'ORANGE

pancetta, sweet potato purée, beetroot, raisins, orange segments, watercress salad

STRACCETTI PASTA (v)

sun-dried tomato pesto, peppers, basil, chilli & garlic

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

Prices include VAT. An optional 13.5% service charge will be applied and shared fully between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.

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

LEMON TIRAMISU (v)

*mascarpone cream, lemon soaked sponge,
lemon zest*

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 Pincészet, Hungary

COCKTAILS & MOCKTAILS

ESPRESSO MARTINI £15.00

vodka, kahlua, gomme syrup

PASSION FRUIT MOCKTAIL £10.00

passionfruit syrup, lime juice & grenadine

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