

SUNDAY LUNCH

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

granary, classic & rosemary sourdough

STARTERS

ROASTED CORNISH MACKEREL

beetroot, celeriac remoulade, bread crisp, pickled carrot

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

DUCK & CHORIZO STUFFED ONION

grated chestnuts, disaronno & thyme sauce

ROASTED DELICATA SQUASH (v)

walnuts, roquefort, honey & truffle dressing, sage

MAIN

LEG OF ENGLISH LAMB

roasted root vegetables, tenderstem broccoli, crushed spring peas

PAN FRIED COD FILLET

cauliflower mousseline, spinach, crispy capers, saffron beurre blanc

DOVER SOLE (16oz) (£20.00 supp)

charlotte potatoes, spinach, beurre noisette, capers & shrimps

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

CORNFED CHICKEN SUPREME

charred corn, jalapeño, coriander, sweetcorn cream

GNOCCHI ALLA NORMA (v)

fried aubergine, basil, grated ricotta, tomato sauce

SIDE DISHES **£6.50**

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

TRIPLE COOKED FRIES (ve)

£59.00

(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

CRÊPES SUZETTE (v)

*beurre suzette, orange segments,
cinnamon ice cream*

PARIS-BREST (v)

*hazelnut praline, toasted flaked almonds,
hazelnut ice cream*

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

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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