

SUNDAY LUNCH Sample menu

Two Courses
Three Courses

£33 per person
£45 per person

STARTERS

Kedgeree Arancini

Smoked haddock, quail egg, curried mayonnaise

Burrata

Peas, broad beans, mint, lemon oil

Rabbit Gnocchi

Smoked bacon, wild mushroom, white wine

MAINS

Roast Sirloin of Beef

Roast potatoes, seasonal vegetables,
Yorkshire pudding, thyme jus

Roast Cod

Clam chowder, wilted spinach

Honey Roast Pork Belly

Bubble & squeak, crispy crackling, seasonal
vegetables & Yorkshire pudding

Harissa Roasted Cauliflower

Fondant potato, buttered kale with
pesto dressing & toasted pinenuts

PUDDINGS

Chocolate Millefeuille

Candied hazelnuts, salted caramel ice cream

Peach Frangipane

Crème anglaise, vanilla ice cream

Buttermilk & Vanilla Panna Cotta

Rhubarb and thyme crumble

Profiteroles

White chocolate, pistachio, raspberries

As all of our dishes are freshly prepared in-house (in a kitchen that is not free of nuts), we cannot guarantee that any of our menu items are nut-free. If you have specific dietary needs, please consult with our restaurant team members, who will be happy to assist you in making the best choice. Please note that a discretionary 10% service charge will be added to your final bill.