



Sample Sunday Lunch

Starters

Carrot & Apple Soup (Vg)	£8
Cured Trout, Sour Cream, Samphire, Caviar	£10
Heritage Beetroot, Pickled Beets, Beetroot Jam, Horseradish (V)	£8
Ham Hock Terrine, Pickled Walnut Gel, Herb Salad, Celeriac Remoulade, Pork Scratching Crumb	£9

Main Courses

Roast Turkey, Seasonal Roasted Vegetables, Pigs in Blankets, Red Cabbage, Roast Potatoes, Gravy	£21
Plaice, New Potatoes, Saffron Fennel, Caviar and Dashi Sauce	£20
Nut Roast, Roast Potatoes, Seasonal Vegetables, Vegan Gravy (Vg)	£19
Roast Rump Cap of Beef, Yorkshire Pudding, Vegetables, Roast Potatoes, Gravy	£22

Desserts

Chocolate Mousse, Chocolate & Stout Ice Cream, Candied Hazelnuts	£8
Clementine Parfait, Clementine Jam, Orange Gel	£8
Honey Panna Cotta, Honeycomb, Lemon Curd, Honey Tuile, Granola	£8
Artisan Cheese (3 pieces), Savoury Biscuits, Celery, Pear & Ginger Chutney	£12
Coffee and Petits Fours	£4.75

A full of list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.