

Sunday Lunch Menu

TO START

Confit Beetroot Terrine WASABI & AVOCADO GELATO, CANDIED WALNUTS, CORIANDER

Tart of Salmon Tartar BLOODY MARY, CONFIT EGG YOLK, SEA HERBS, CELERY

Braised Chicken & Smoked Ham Hock Pressé PICKLED VEGETABLES, TRUFFLE MAYONNAISE, TOASTED BRIOCHE

MAINS

Dry-Aged Roast Sirloin & Glazed Featherblade of Beef

BEEF DRIPPING ROASTIES, MAPLE-GLAZED ROOT VEGETABLES, GARDEN GREENS, HORSERADISH CONFIT, YORKSHIRE PUDDING & PROPER GRAVY

Pan-Fried Bream CAULIFLOWER, GIANT COUSCOUS, HAZELNUTS, AROMATIC SPICED SAUCE

Confit & Yeast Glazed Celeriac BRAZIL NUT, REMOULADE, PARSLEY SAUCE

TO FINISH

Sticky Date Pudding MUSCOVADO SAUCE, MILK SORBET

White & Dark Chocolate Paris Brest VANILLA ICED PARFAIT, CANDIED ALMONDS

3 Artisan Cheeses OATCAKES, CELERY, GRAPES AND CHUTNEY (£4.50 Supplement)

2 Courses £30.00 or 3 Courses £40.00

PLEASE BE AWARE THAT OUR DISHES CONTAIN TRACES OF ALLERGENS. LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUESTS.

