



Example Sunday Lunch

Mixed Charcuterie Board, Balsamic Onions, Sun Dried Tomatoes, Cornichons, Mozzarella, House Bread 14

House Bread, Whipped Butter, Volcanic Black Salt 4

Starters

Broccoli and Spinach Soup, Sour Cream & Chives 6

Parma Ham, Watermelon, Feta & Sorrel 7

Confit Rabbit Croquette, Prune, Frizze Lettuce, Pancetta, Lemon & Caper Dressing 8

Twice Baked Cheese Souffle, Truffle Sauce & Parmesan (v) 8

Chicken Wings *(please ask for the flavors)* 7/14

Main Courses

Roast Sirloin of Beef, Yorkshire Pudding, Carrots & Parsnips, Bone Marrow Jus 18

Roast Corn Fed Chicken Breast, Faro & Pomegranate Salad, Crispy Shallots 18

Roast Orchard Fed Pork Loin, Kale, Cep Mushroom Granola, Apple Sauce 18

24oz Cote Du Beouf. With all the Sunday Roast Trimmings 40

(All of the above are served with Goose Fat Roast Potatoes, Seasonal Veg, Red Wine Jus)

Pan Fried Sea Bream, Orzo Pasta, Summer Baby Vegetables, Mint Pesto, Watercress 19

Moroccan Vegetable Tagine, Israeli Cous Cous, Honey, Coriander (v) 18

12oz Ribeye Steak, French Fries, Peppercorn Sauce 30

10oz Rump Steak, French Fries, Peppercorn Sauce 21

Desserts

Caramelised Pineapple, Pineapple Gin Jelly, Pink Grapefruit Sorbet 8

Ice Cream Sandwich, Chocolate Mousse, Hazelnuts 8

Carrot Cake, Cream Cheese Ice Cream, Caramelised White Chocolate Ganache 7

Selection Of British Cheeses, Crackers, Celery & Chutney 9

Please allow 30 minutes if not ordering a starter. Optional 10% Service charge.

Please note that we make our food from scratch prepared in an environment that contains traces of nuts, milk, eggs, soybean, wheat, fish and shellfish. Please ask a member of staff if you require any assistance when ordering food.