



SUNDAY LUNCH

Sample Sunday Menu

Apéritif

Bloody Mary/yellow snapper 8.50

Berto spritz 8.50

Negroni 8.00

Bread and butter 2.00

Petit Luques olives 4.00

Jersey rock oysters and apple vinegar 2.80 (each)

Macerated tomato and anchovy 7.50

Scallop ceviche, squash and coriander 8.50

Burrata, endive, hazelnuts and peach 9.00

Chicken liver parfait, cornichons and brioche 8.00

Sunday Roasts

All served with roast potatoes, buttered greens, carrot and turnip mash, leek gratin, gravy and a Yorkshire pudding

45-day aged Hereford sirloin, horseradish 19.50

Mushroom, spinach and feta Wellington 16.00

Braised Cotswold lamb shoulder with mint sauce 19.50

Roast spatchcocked black-leg chicken with bread sauce (for two to share) 38.50

Puddings

Crème caramel 6.00

Pear and ginger pavlova 7.00

Chocolate tart and crème Chantilly 7.00

Ice cream (banana, caramel, vanilla) 3.00 (per scoop)

Cheese: Bleu d'Auvergne, Tomme de Savoie, Brillet-Savarin 4.50 each /12.00 for three