



SUNDAY - 12PM - 7PM

SUNDAY MENU

£32 PER PERSON | THREE COURSE MEAL

£28 PER PERSON | TWO COURSE MEAL

STARTERS

BAKED BUTTERFLY PRAWNS

BUTTERFLY PRAWNS, LAMB LETTUCE, CAVIAR (9) (11) (13) (14)

WATERMELON STEAK & GOAT CHEESE

TORCHED WATERMELON, APPLE PUREE, CREAMY GOAT CHEESE, APPLES (9)

BRAISED SHORT RIBS & POLENTA

PULLED BEEF, BEET PUREE, POLENTA MEDALLIONS, HORSE RADISH CREAM (A) (3) (9) (10) (12) (13)

PRAWN COCKTAIL

MARIE ROSE, LETTUCE, AVOCADO (A) (4) (5) (6) (9) (14)

MUSHROOM PARFAIT MILLEFEUILLE

PLUM PUREE, TORCHED PLUM, PUFF PASTRY (A) (3) (6) (9) (12) (13) (14)

BLACKBERRY CURED SALMON

BLACKBERRY & RED CABBAGE CURED, SALMON CAVIAR, TZATZIKI SAUCE, CHIVE OIL

(A) (9) (10) (13) (14)

BOMBAY CHICKEN

PEPPER & ONION, TIKKA SAUCE, POMEGRANATE (3) (6) (9) (11)

MAINS

ROAST OF THE DAY

28-DAY SALT-AGED BEEF / SPRING LAMB WITH ROSEMARY / PORK LOIN / CHICKEN / DUCK ROAST / CELERIAC ROAST

YORKSHIRE PUDDING, HONEY ROASTED CARROTS, ROASTED PARSNIPS, ROAST POTATOES, CABBAGE,

ROASTED CAULIFLOWER CHEESE, AND HOUSE GRAVY (3) (6) (9) (13) (14)

MUSHROOM RISOTTO (V)

CEP DUST, PARMESAN SHAVINGS (A) (3) (9)

PAN SEARED SALMON

CRUSHED NEW POTATOES, LEMON BUTTER SPINACH, HERITAGE

RADISHES & SAMPHIRE, GREEN CHAMPAGNE SAUCE (A) (6) (7) (9) (10) (14)

ALL IN ROAST

SHAREABLE ROAST TRIO: BEEF, LAMB, AND PORK WITH CLASSIC TRIMMINGS. A PERFECT, FLAVOURFUL FEAST.

52 (MAX 2 PEOPLE, DOES NOT INCLUDE OTHER COURSES)

DESSERTS

STICKY TOFFEE PUDDING

BUTTER SCOTCH ICE CREAM, TOFFEE
SAUCE, PEARS (A) (3) (6) (9)

CHOCOLATE BOMB

CHOCOLATE SAUCE, CHOCOLATE CAKE,
CHOCOLATE ICE CREAM (A) (3) (6) (9) (13) (14)

SELECTION OF SORBET & ICE CREAM

(3) (6) (9)

CHERRY BLOSSOM

CHOCOLATE & HAZELNUT, COTTON CANDY,
CHOCOLATE TREE, CHERRY ICE CREAM (1) (3) (6) (9)

CHESTNUT MONT BLANC

CHESTNUT PUREE, CHESTNUT MOUSSE, MERINGUE,
CHOCOLATE BROWNIE, RUM ICE CREAM (A) (3) (6) (9)

CHEESE BOARD (V) (SUPPLEMENT OF 3)

A CHEESE SELECTION, CRACKERS,
CHUTNEY, GRAPES (3) (6) (9) (10)

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13)

Sulphur Dioxide, (14) Lupin

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan