



Sunday Lunch
12pm – 4pm
2 Courses 35 / 3 Courses 42

Starters

Charred Sweetcorn, Miso Emulsion & Summer Vegetable Salsa (V) (G))

Bream Ceviche with Lemon Juice, Capers, Dill Emulsion, Shallots & Cucumber (VG) (GF) (N)

Tuna Tartare, Avocado Mousse, Mango, Fried Quinoa, Sesame (DF) + 3 supplement

Beef Carpaccio, Herb Emulsion, Pickled Mustard Seed, Watercress & Shallots (GF) + 4 supplement

Duck Roulade, Smoked Blackberry Gel, Pickled onion, Rocket puree & Bread crispbread (DF)

Main

Pork Belly, Red Wine Jus**

Served with Duck Fat Roasties, Seasonal Vegetables & Yorkshire Pudding

Sirloin Steak, Red Wine Jus** (Medium-Rare) +6 supplement

Served with Duck Fat Roasties, Seasonal Vegetables & Yorkshire Pudding

Chicken Breast, Red Wine Jus **

Served with Duck Fat Roasties, Seasonal Vegetables & Yorkshire Pudding

Market Fish with Risotto, Preserved Lemons, Prawn Emulsion, Crayfish and Spinach (GF)

Roasted Cauliflower Steak, Soy Cashew Nut, Beetroot Emulsion, Charred Shallots, Garlic & Kale (V)

Sharing Main

500g Sharing Steak for Two** +12 supplement per person, Max. 2

Served with Duck Fat Roasties, Seasonal Vegetables & Yorkshire Pudding

Sides

Focaccia & Whipped Truffle Butter (V) 6 Organic Salad, Seasonal Dressing & Feta (GF) 7

Duck Fat Roasted Potatoes & Herbs (DF) (GF) 6 Runner Beans, Broad Beans & French Beans (V) (GF) 7

Dessert

Poached Peach, Whipped Cream, Rosemary and Strawberry Gel (GF)

Eton Mess, Summer Berries, Chantilly Cream, Meringue (GF)

Dark Chocolate Mousse, Vanilla Ice-cream, Olive Oil and Sea salt (GF)

Cheese Selection, Quince Jelly, Oatcakes (GF) +4 supplement

Tomme de Chevre (Pasteurised Goat's Milk) / Comte (Unpasteurised Cow's Milk) / Bleu des Basques (Pasteurised Ewe's Milk) / Delice de Bourgogne (Pasteurised Cow's Milk)

** - Gluten Free upon request

A discretionary 12.5% service charge will be added to your bill. Game may contain shot.