



Sunday Lunch

Strawberry & Cherry Blossom Spritz (Everleaf 0%) with Fever Tree Light Tonic £6.95
Aperol & Elderflower Spritz (Aperol, St.Germain, Soda, Prosecco) £12
Bergamotte Negroni (Italicus, In the loop white Vermouth, Essex Citrus Gin) £12

Nibbles to start

Smoked almonds £4.50 *Nocellara Olives* £4.50
Sage & sea salt Focaccia and Marmite butter £5.00

Starters

Goat cheese

Goat Cheese Mousse ~ Carrot ~ Seabuckthorne

Tartare

Steak Tartare ~ Kimchi ~ Waffle

Salmon

Torched Salmon ~ Citrus ~ Horseradish

Main

Roast Aged Beef Sirloin / Roast Leg of Lamb / Roast Chicken Breast

All our roasts come with roast potatoes, Yorkshire pudding, honey glazed carrot & parsnip, cauliflower cheese, crushed minted peas and gravy.

Cod

Cod ~ Fennel ~ Bisque

Recommended wines to accompany our delicious roasts:

Linar de Vides Alberino, Galicia, Spain (vg)

175ml £9.50 250 ml £13.50 Bottle £39.00

Joffre Gran Malbec, Uco Valley, Argentina (vg)

175 ml £10.50 250 ml £14.50 Bottle £43.00

Dessert

Chocolate

Dark Chocolate Cremeux ~ Hibiscus ~ Rose

Nectarine

Nectarine ~ Almond ~ Lemon Verbena

Cheese (£7.50 supplement)

Selection of British Raw & Pasteurised Cheeses ~ Grapes ~ Chutney ~ Llavash

Main course only £28 / 2 courses £32 / 3 courses £38

*Please note, during busy periods there might be a longer wait as all food is cooked fresh.
Please let us know of any allergies or dietary requirements.*

Sunday Lunch

Strawberry & Cherry Blossom Spritz (Everleaf 0%) with Fever Tree Light Tonic £6.95
Aperol & Elderflower Spritz (Aperol, St.Germain, Soda, Prosecco) £12
Bergamotte Negroni (Italicus, In the loop white Vermouth, Essex Citrus Gin) £12

Nibbles to start

Smoked almonds £4.50 *Nocellara Olives* £4.50
Sage & sea salt Focaccia and Marmite butter £5.00

Starters

Goat cheese

Goat Cheese Mousse ~ Carrot ~ Seabuckthorne

Kohlrabi

Sesame Crusted Kohlrabi ~ Citrus ~ Horseradish

Main

Celeriac & Mushroom Pithivier

with roast potatoes, Yorkshire pudding, honey glazed carrot & parsnip, cauliflower cheese, crushed minted peas and vegetarian gravy.

Courgette

Courgette Flower ~ Peas & Ricotta ~ Roast Potatoes

Recommended wines to accompany our delicious roasts:

Linar de Vides Alberino, Galicia, Spain (vg)

175ml £9.50 250 ml £13.50 Bottle £39.00

Joffre Gran Malbec, Uco Valley, Argentina (vg)

175 ml £10.50 250 ml £14.50 Bottle £43.00

Dessert

Chocolate

Dark Chocolate Cremeux ~ Hibiscus ~ Rose

Nectarine

Nectarine ~ Almond ~ Lemon Verbena

Cheese (£7.50 supplement)

Selection of British Raw & Pasteurised Cheeses ~ Grapes ~ Chutney ~ Lavash

Main course only £28 / 2 courses £32 / 3 courses £38

*Please note, during busy periods there might be a longer wait as all food is cooked fresh.
Please let us know of any allergies or dietary requirements.*