

SUNDAY ROAST 3 courses £35

STARTERS

Sal baked beetroot, labneh, walnut, pollen

Warm smoked trout, celeriac, red cabbage slaw, brown shrimp

Foie gras and chicken liver parfait, granola, toasted brioche

MAINS

Roast Aberdeen Angus beef, Yorkshire pudding, red wine Roast Norfolk Black chicken, bread sauce, gravy Grilled sea bream, mussels, broccoli

DESSERTS

Chocolate cremeux, pistachio, clementine sorbet

Blackberry and almond tart, blackberry ripple ice cream

Chocolate praline tart, salted caramel ice cream

Cheese from La Fromagerie (supplement £5 or £11 as an additional course)

Shold you require any allergen information please ask a member of our team.

A discretionary service charge of 12.5% will be added to your bill.

A cover charge of £2 applies towards the maintenance of this historic building.