

Sunday Lunch Menu

Three Courses £50

STARTERS

Loch Duart Smoked Salmon

Marinated Hass Avocado

[F],[SD]

Heritage Tomato & Prosciutto Salad

[Mu], [SD]

White Asparagus

Chive Butter Sauce, Spring Leaves with Peaches & Parmesan

[SD], [Ce], [M], [Mu]

MAINS

Roasted 28-day Aged Beef Ribeye or

Corn Fed Chicken Crown & Herb Butter

Served with Yorkshire Pudding, Roast Potatoes, Maple Carrots, Gravy

[M], [G], [SD]

Poached Chalk Stream Trout

Baby Gem, Trout Caviar Sauce

[F], [Ce], [M], [SD]

Goat Cheese Stuffed Courgette Flower Fritter

Tomato & Basil Dressing, Couscous & Garden Leaves

[M], [G], [SD], [Mu] **V**

SIDES £5 each

Mixed Leaf Salad [Mu], [SD]

Buttered Tenderstem Broccoli [M]

Roasted Potatoes | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Pavlova

Vanilla Cream & Red Berries Compote

[E], [S], [M],[G] **V**

White Chocolate Rhubarb Tart

[E], [M], [G] [S], [F]**V**

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [SD], [N] **V**

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill. V vegetarian. VE vegan.

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.