



Sunday Lunch Menu

Glass of Champagne 13.50

Peach Bellini 9.50

Aperol Spritz 10.50

Bread basket, aioli 5.50

starters

creamy leek & potato soup, wild garlic leaf, white truffle oil **(gf)**
buffalo mozzarella, avocado, apple, beetroot & frisee **(gf)**
seared garlic scallops, carrot, cherry tomato, coriander, chilli & lime dressing **(£3 supplement) (gf)**
seared rare tuna, wasabi crème fraiche, ponzu, cucumber
salt cod croquette, chorizo hash, aioli, rocket
chicken liver pate, apple & grape chutney, toast

mains

roast beef, roast potatoes, vegetables, Yorkshire pudding, horseradish crème fraiche
harissa chicken breast, quinoa okra & olive tabbouleh, bravas sauce **(gf)**
mustard marinated lamb rump, baked potato & thyme parmentier, creamed spinach **(gf)**
steamed hake, salsa rossa, artichoke, butter beans, basil **(gf)**
baked salmon, parsley mash, pea shoots, lemon butter sauce **(gf)**
green coconut curry, chilli sweet potato, aubergine, courgette, steamed rice **(v)(gf)**
artichoke & ricotta tortellini, fresh tomato sauce, basil, parmesan

dessert

baked ricotta & lemon cheesecake, strawberry & mango compote
blueberry frangipane tart, vanilla ice cream **(n)**
banana & caramel ice cream, shortbread **(n)**
buttermilk pannacotta, blood orange rhubarb
hot chocolate mousse, vanilla ice cream **(gf)**
blackcurrant & raspberry sorbet **(v)(gf)**
vanilla fudge & chocolate truffles **(gf)**
selection of neals yard cheese, grapes & biscuits **(£3 supplement)**

2 courses £30.50

3 courses £36.50

(gf) gluten free **(n)** contains nuts **(v)** vegan

an optional gratuity of 13.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff#

