



## Sunday Lunch

12 - 4pm

2 Courses 20 / 3 Courses 25

### To Begin

NV Charles Heidsieck Brut Reserve Champagne 10

### Bread and snacks

Freshly baked sourdough, whipped brown butter 4

Rosemary and thyme focaccia, olive oil, sea salt 4

Salami Napoli, apricot, hazelnut (n) 3.5

### Starters

Chicken liver pâté, farmhouse chutney, sourdough

Salad of summer courgette, smoked apple, walnut, avocado mousse (n)

Poached salmon fishcake, sauce gribiche

Burrata, glazed purple carrots, smoked garlic honey, chilli, puffed rice

Cauliflower soup, pickled shallot and lemon oil, focaccia

### Main Courses

Roast beef, caramelised carrot, curly kale, green beans, roast potatoes, celeriac, Yorkshire pudding

Stuffed and rolled pork belly, curly kale, carrot & swede mash, roast potatoes

Confit duck leg, peas, lettuce, bacon, roast potatoes

Roast cauliflower, butterbean mash, salted lemon, green chilli, toasted almonds (n)

Torched bream fillet, red cabbage, mango and macadamia, BBQ sauce (n)

Sirloin on the bone, caramelised carrots, steamed greens, roast potatoes, Yorkshire pudding

(For 2 to share, please allow 45 minutes) +15 supplement per person

### Sides

Roast potatoes 4

Gem lettuce, truffled egg yolk puree, crispy capers, Berkswell 4

Lincolnshire Poacher leek mornay 6

Tomato salad, capers, hazelnut and parsley (n) 4

More gravy 2.5

### Sweets

Parkin, butterscotch sauce, Chantilly cream

Vanilla crème brûlée

Profiteroles, dark chocolate sauce

Poached apricot, chamomile pannacotta, almond tuile (n)

Testun Al Barolo, Armagnac prunes, crackers

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request. (n) = contains nuts  
A discretionary 10% service charge will be added to tables of 8 or more for your consideration.