



Sample

SUNDAY LUNCH MENU

STARTERS

Velouté
Celeriac, truffle & apple

Smoked Salmon
Shallot & caper dressing, lemon

Pork Head Terrine
Spiced pear chutney, pistachio,
apricot, garden salad

DESSERT

Chocolate
Bitter chocolate mousse, English strawberries,
clotted cream ice cream

Tart
Cherry, almond frangipane,
sour cherry sorbet

Cheese
Selection of British & French cheeses, savoy
biscuits, spiced pear chutney, grapes

MAINS

Striploin of beef
Roast potato, cauliflower cheese, carrot,
spring greens, Yorkshire pudding, beef jus

2 Course £32.50

3 Course £37.50

Sea Bream
Potato terrine, tenderstem broccoli,
beurre noisette, caper & lemon

Risotto
Pea & wild garlic, morels, horseradish

Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen free environment.

An allergen matrix is available on request. A discretionary service charge of 10% will be added to your bill.