

Sunday Lunch

STARTER

Duo of Salmon *

Smoked | Cured | Pea | Fennel | Lemon

Soup of the Day (V) *

Chef Choice of Seasonal Soup

Smoked Duck *

Orange | Sweet Corn | Pine Nut

‘Waldorf Salad’ (V) *

Celery Panna Cotta | Raisins | Apple | Blue Cheese Mousse | Walnut Praline

MAIN

Sea Bass *

Mussels | Spinach | Samphire | Smashed Baby Potato | Elderflower Butter Sauce

Roast Beef

Yorkshire Pudding | Vegetables | Potatoes

Chicken Breast *

Beetroot | Sauerkraut | Fondant Potato

Gnocchi (V)

Spinach | Goat’s Cheese Croquette | Truffle Butter Sauce

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Sorbet

Mango Mousse

Meringue | Honeycomb

Deconstructed Cheesecake

Dark Chocolate | White Chocolate

Panna Cotta

Pistachio | Raspberry

Three British Artisan Cheeses | Chutney | Quince Jelly | Crackers

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £24.95 | Three courses, £28.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.
The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.
Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.