



Sunday lunch

3 Courses £26.95

2 Courses £23.95

Aperitif

Gin & Tonic of the Week - £6.80

Rhubarb & ginger fizz - £8.50

Negroni - £8.50

Bloody Mary - £7.50

Vesper Martini - £8.50

Starters

Smoked salmon, white crab meat, burnt orange, seaweed mayo (*£4.00 supplement*)

(*Lapostolle Le Rose £5.70/175ml*)

Pea & mint soup, cheese croquette, black pudding

(*Sauvignon Touraine 2016, Domaine du Haut Perron £6.90/175ml*)

Cep & wild mushroom risotto, poached hen's egg, Gran Moravia foam

(*Gavi Di Gavi del commune di Gavi, La Contessa £6.90/175ml*)

BBQ mackerel, pickled beetroot, horseradish cream, watercress

(*Pinot Grigio, Mezzacorona, Castel Firmian 2016 £6.40/175ml*)

Heritage beetroot, goats cheese, aubergine, green olive tapenade

(*Saint Marc unoaked Chardonnay £5.70/175ml*)

Jumbo quail, confit leg, bubble and squeak, poached plum, quail egg

(*Bodegas, Riberal Roble £6.80/175ml*)

Mains

Roast rump of beef, all the trimmings

(*Masi Corbec Corvina Malbec 2013 Tupungato £39.00/750ml*)

Braised shoulder of pork, all the trimmings

(*Sablot 2014 Rhone, Domaine de Boissan £34.50/750ml*)

Braised shoulder of lamb, all the trimmings

(*Old vine Garnacha, 2012, Bodegas Marin £32.95/750ml*)

Spiced chicken suprême, all the trimmings

(*Vouvray La Vigne des Sablons, 2014 £32.95/750ml*)

Grilled Halloumi, peas, courgette, green sauce

(*Minius, Godello £29.95/750ml*)

Fillet of bream, crushed potatoes, baby gem, cockle butter (*£4.00 supplement*)

(*Sauvignon Blanc, Mt Holdsworth, 2016 £29.50/750ml*)

Desserts

Apple tart tatin, cinnamon ice cream

(*Akashi Tai 'plum infused sake' £6.80/50ml*)

Bramley apple & mixed berry crumble, vanilla Anglaise

(*Moscatel Setubal £7.80/50ml*)

Orange & cardamom panna cotta, honeycomb, raspberry sorbet

(*La Fleur D'Or, Sauternes 2013 - £7.80/50ml*)

Chocolate cremeaux, pistachio ice cream

(*Chanbord Raspberry liqueur £4.00/35ml*)

Cheese board, crackers, chutney (*£5.00 supplement*)

(*Ferreira 20Yo Tawny Porto £6.90/50ml*)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise