

SUNDAY LUNCH

STARTERS

COD BRANDADE

'two cod', rye bread toast, olive tapenade, lemon balm

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

MINTED LAMB CROQUETTE

hollandaise, fresh mangetout salad

CRISPY DUCK SALAD

pomegranate, daikon radish, beetroot, carrot, spring onion, sesame seed

MAINS

ROAST SURREY FARMED SIRLOIN OF BEEF

yorkshire pudding, seasonal vegetables, roasted potatoes & gravy

PAN-FRIED SEA TROUT

beetroot purée, spring peas & pancetta, fennel, salsa verde

CHICKEN SUPREME

truffle mash, braised baby gem, morel sauce

ROAST PORK LOIN

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

DOVER SOLE (£20.00 supp)

spinach, brown shrimp, ratte potatoes, parsley & caper butter

FALAFEL & PORTOBELLO MUSHROOMS (ve)

red cabbage, tomato concassé, coriander, cress, garlic

SIDE DISHES

£6.00

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

3 courses £55.00

2 courses £45.00

(v) Vegetarian (ve) Vegan

BRITISH CHEESE

FOUR CHEESES (£6 supp) (v)

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

DESSERTS & PUDDINGS

CRÈME BRÛLÉE (v)

shortbread biscuit

APPLE TART (v)

vanilla ice cream

STRAWBERRY PAVLOVA (v)

cream, coulis, lemon balm

BREAD & BUTTER PUDDING (v)

custard

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

vanilla, chocolate, coffee,

hazelnut, pistachio

SORBETS (ve)

pear, lemon, pineapple,

plum and ginger

3 courses £55.00

2 courses £45.00

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

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COCKTAILS

ESPRESSO MARTINI £14.50

vodka, kahlua, gomme syrup

LIQUEUR COFFEE £13.50

whisky, amaretto, baileys, cointreau, tia maria, cognac

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.