

SUNDAY LUNCH

STARTERS

HERITAGE TOMATO SALAD (v)

burrata, basil, broad beans, garden peas

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

SMOKED CHICKEN CROQUETTE

pickled cucumber, watermelon, spicy teriyaki sauce

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

GRILLED SEA BASS

black venus rice, peas, samphire, crispy curly kale, beurre blanc sauce

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

CHARRED HISPI CABBAGE (ve)

romesco purée, chickpeas, toasted almonds, spring onions, spicy garlic

SIDE DISHES

£6.00

SPINACH (ve)

SAUTÉED POTATOES (ve)

SALAD (ve)

GREEN BEANS (ve)

BROCCOLI (ve)

CHIPS (ve)

BEETROOT (v)

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

KNICKERBOCKER GLORY (v)

strawberry, vanilla ice cream, biscoff

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

aszu 5 puttonyos, bene pincszet, hungary

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.