

SUNDAY LUNCH

STARTERS

ROASTED BEETROOT SALAD (v)

goat's cheese curd, walnuts, mandarin segments, wild rocket

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

SMOKED SALMON CARVED FROM THE TROLLEY

aberdeen smoked - capers, shallots, dill, brown bread

TWICE COOKED LOBSTER SOUFFLE

bisque foam

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAIN COURSES

ROAST PORK LOIN

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

PAN FRIED FILLET OF COD

curly kale, seafood & tomato potage

MISO GLAZED CELERIAC STEAKS (ve)

aubergine caviar, padron peppers, crispy cavallo nero

CHICKEN KIEV

potato purée, crispy prosciutto, leeks, broccoli, peas, aioli sauce

DOVER SOLE (£20.00 supp)

sautéed spinach, ratte potatoes, brown shrimp, lilliput capers & beurre noisette

ROAST SURREY FARMED SIRLOIN OF BEEF

yorkshire pudding, seasonal vegetables, roasted potatoes & gravy

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte, olive oil

SALAD (ve)

mixed leaf, french dressing

GREEN BEANS (ve)

olive oil

BROCCOLI (ve)

tenderstem, olive oil

CHIPS (ve)

triple cooked

£55.00 (3 courses)

£45.00 (2 courses)

(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

POACHED PEAR (v)

*cinnamon & chocolate crumble, walnuts,
caramel ice cream*

BREAD & BUTTER PUDDING (v)

custard

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

*chocolate, vanilla, coffee,
strawberry, pistachio*

SORBETS (ve)

*lemon, blackcurrant,
elderflower*

£55.00 (3 courses)

£45.00 (2 courses)

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.