

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 (£5.00 supp)

aberdeen smoked- capers, shallots, dill, brown bread

OXTAIL RAVIOLI

spinach, veal jus, parmesan flakes

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAINS

ROAST PORK LOIN

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

PAN FRIED FILLET OF HALIBUT

pink fir apple potatoes, pea purée, capers sour nantais, green lipped mussel

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, brown shrimp, ratte potatoes, parsley & caper butter

ROAST SURREY FARMED SIRLOIN OF BEEF

seasonal vegetables, roasted potatoes, yorkshire pudding & gravy

ROYAL BRAISED LAMB SHANK (£10.00 supp)

minted potato purée, glazed carrots, sichuan & sage crumbs, grelot onion

SIDE DISHES

£6.50

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

PEANUT PARFAIT (v)
*chocolate purée, coconut dacquoise,
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*

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.