

# SUNDAY LUNCH

## STARTERS

### CHERRY TOMATO BRUSCHETTA (v)

*burrata, basil, balsamic pearls*

### 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*

### SMOKED HADDOCK & SALMON FISH CAKE

*poached egg, wholegrain mustard beurre blanc*

### OXTAIL RAVIOLI

*pickled red cabbage, cornichons, piccalilli, sourdough toast*

## MAINS

### ROAST PORK LOIN

*seasonal vegetables, roasted potatoes, yorkshire pudding & gravy*

### PAN FRIED COD CHEEKS

*potato gnocchi, wild mushroom, croutons, garlic butter*

### GRILLED BABY POUSSIN

*chorizo, spring greens, pearl barley, thyme jus*

### 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*

### CRUSHED JERUSALEM ARTICHOKE (ve)

*salsify, beetroot crisps, bok choy, almonds, harissa romesco sauce*

## 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*

WARM RHUBARB JALOUSIE (v)  
*blueberry ice cream*

BREAD & BUTTER PUDDING (v)  
*vanilla 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

LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

TOKAJI (125ml) £15.00  
*aszu 5 Puttonyos, Bene Pinceszeti, Hungary*

## COCKTAILS

ESPRESSO MARTINI £14.50  
*vodka, kahlua, gomme syrup*

LIQUOR 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.