



# Sunday Lunch

2 COURSES 30 | 3 COURSE 35

## STARTERS

COD BRANDADE  
with tartare sauce

MUSHROOM ARANCINI  
with truffle mayonnaise

SMOKED HAM HOCK & CHICKEN TERRINE  
with pickled walnut, heritage carrots & brioche

CURED LOCH DUART SALMON  
with nori, grapes, sea herbs & almonds

SMOKED SALT BAKED BEETROOT  
with apple dashi and shiso

**MAINS** all roasts are served with pipers, gravy & farm veg for the table

ROAST RARE RIB OF GRASS-FED BRITISH BEEF  
with a homemade yorkshire pudding

ROAST PORK LOIN

LEG OF LAMB  
with herb stuffed & slow roasted

TRUFFLE CEP RISOTTO  
with roasted wild mushrooms & bitter leaves

ROASTED WILD COD  
with cauliflower, smoked mussels & lime

## SIDES

YORKSHIRE PUDDING £2

TENDER STEM BROCCOLI WITH GARLIC BUTTER & CHILLI £8

CHIPS £7

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak with your server to know about allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.

## DESSERTS

LEMON MERINGUE  
raspberry sorbet

DARK CHOCOLATE BROWNIE  
sated caramel ice cream

ETON MESS  
wild strawberry sauce

SELECTION OF SORBETS & ICE CREAMS

CHEESE BOARD (SUPPLEMENT OF £10)

## LIQUEUR COFFEE

IRISH 12  
irish whisky, vanilla nectar

BAILEYS 12  
baileys irish cream liqueur

CUBAN 13  
gold rum, vanilla nectar

MEXICAN 12  
reposado tequila, agave

FRENCH 13  
cognac, chocoalte liqueur, cane nectar

CALYPSO 12  
coffee liqueur

## DIGESTIF

BANOFFEE MARTINI 16  
vodka, banana, white chocolate, cream

WOODFORD OLD FASHIONED 17  
bourbon, brown sugar cube, angostura bitter

MEN AT WAR 17  
east hyogo gin, sake, rosso, campari, rice  
vinegar

MINT CHOC SIP 16  
dark chocolate liqueur creme de menthe,  
cream

CARAMEL ESPRESSO MARTINI 16  
vanilla vodka, kahlua, espresso, caramel

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies please speak with your server to know about allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.