



SUNDAY LUNCH

Two Courses 30 | Three Courses 35

THE BEGINNING...

SOUP

pea & mint, poached duck egg, crispy parma ham GF

DUCK

purple ruffle leaves, raspberry, basil gel GF

BUTTERNUT SQUASH

maple, vegan cheese, seeds PB WB

QUINOA ARANCINI

wild mushroom, tarragon, plum tomato sauce PB WB

CORNISH SCALLOP +5

parsnip puree, yuzu dressing

THE MAIN EVENT...

all roasts are served with pipers and farm veg for the table

RARE RIB OF GRASS-FED BLACK ANGUS BEEF

yorkshire pudding

LOIN AND BELLY OF OLD SPOT PORK

herb stuffing, white wine garlic sauce

CHICKEN

thyme, lemon

SHOULDER OF LAMB

slow roasted GF

HISPI BULGUR ROLLS

herbs, tomato salsa PB WB

GRAND FINALE...

WARM PEACH
basil & honey sorbet WB PB

CREPE SUZETTE +10
orange, caramel syrup, grand marnier

BOUNTY SLICE
mango & lime ice cream WB PB

RHUBARB & CUSTARD
rhubarb & strawberry parcel, anglaise sauce

BANANA BREAD
whipped cream, popcorn, banana sorbet

PLEASE NOTE THIS IS A SAMPLE MENU

dishes and prices may vary

V vegetarian | PB plant based | GF adaptable for gluten-free | WB wellbeing dish

please make your server aware if you have any allergies as some dishes may contain ingredients not detailed on the menu.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge.