



Sunday Lunch Menu

2 COURSES £25 // 3 COURSES £30

Starters

Garden Pea Soup, Truffle Oil and Chives with Toasted Sourdough (v)
Salmon and Herb Spring Roll, Wasabi Yoghurt, Citrus Dipping Sauce
Chicken Liver Parfait, Red Onion Marmalade, Brioche
English Asparagus, Poached Egg, Hollandaise Sauce

Mains

Slow Cooked Shoulder Lamb, Dauphinoise Potato, Tenderstem Broccoli, Minted Lamb Jus
Roast Topside Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables
Fillet of Sea Trout, Cucumber, Samphire, Caviar Butter sauce
Pea and Mint Risotto, Lemon and Parmesan (v)

Desserts

Vanilla Cheesecake with Blackcurrant Sorbet
English Strawberry Eton Mess
Banoffee Pie, Lime Sorbet
2 Cheese Selection, Crackers, Grapes, Chutney

Please notify your server of any food allergies, Intolerances or dietary requirements before placing your order. Many of our dishes can be adapted to be gluten free, dairy free or vegan. Dishes marked (v) are vegetarian.