

Sunday Lunch
2 course £27, 3 course £32

STARTERS

Soup of the Day

Served with SODT bread

Mushroom Arancini

Smoked Mozzarella, Arrabbiata Sauce, Parmesan Crisp

Smoked Mackerel Pate

Fennel Chutney, Salad, Toasted Bread

Salmon & Seaweed

Cured Salmon, Pickled Papaya, Seaweed Cucumber Salad, Citrus Wasabi Dressing

Chicken Liver & Foie Gras Parfait

Tomato chutney, Truffle Butter, Toasted Brioche

MAINS

Baked Aubergine

Baked with Harissa Pesto, Butternut Squash Purée, Vegetable Fritter, Roasted Onion, Tomato Salsa

Fish of the Day

Chef Fish Special

Roast Sirloin of English Beef & Yorkshire Pudding

Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy

Slow Roasted Rump of English Lamb

Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy

Slow Roasted Pork Belly & Apple Sauce

Duck Fat Roast Potatoes, Roasted Root Vegetables, Buttered Greens, Cauliflower Cheese & Rich Gravy

DESSERTS

Trio of Dark Chocolate - Cremeux, Mousse, Crumble, Salted Caramel Ice Cream

Bread and Butter Pudding - Crème Anglaise, Vanilla Ice Cream

Warm Apple and Berry - Topped with Almond Crumble, Toffee Apple Ice Cream

White Chocolate Coffee Mousse Cake - Layered of Hazelnut Sponge, Chocolate Cremeux, Vanilla Cream, Coffee and Cream Ice Cream

Selection of Ice Cream or Sorbet - 3 Scoops of your Choice

Cheese Board - Selection of Cheeses, Quince Jelly, Grapes, Biscuits

Please make your server aware of any intolerances or Allergies. 10% discretionary service added to all tables of 6 or over