

sunday lunch

sample menu only

3 courses 42.50 | 2 courses 38.00

for the little ones...

our main courses can be offered in smaller portions for younger diners, alternatively we are happy to offer simplified dishes for children to enjoy, please just ask

millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters
11.50

aperitivo di corte

limoncello, bergamot liqueur, sparkling wine
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
9.95

food allergies and intolerances – please speak to one of our front of house team when ordering.
a discretionary service charge of 12.5% will be added to your bill.

√ = dishes suitable for Vegetarians | ⊕ = dishes suitable for Vegans

starters

braised octopus,
cornish crab, roast tomato soup, chorizo jam, crisp chicken

cured sea trout,
stem ginger, bonito, pickled kohlrabi, shitake dashi

red wine braised suffolk chicken,
king oyster mushroom, parfait, ventreche bacon

hen of the woods, ✓
dolcelatte `risotto`, pickled shallots

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

venison tartare,
confit duck yolk, crisp potato

main courses

roast beef sirloin,
dripping roast potatoes, crushed `neeps`, cauliflower cheese,
roasted onion, yorkshire pudding, thyme gravy

rolled pork belly
dripping roast potatoes, crushed `neeps`, cauliflower cheese,
roasted onion, apple sauce, gravy

pan fried atlantic cod,
baked parsnip, coriander, granny smith apple

gressingham duck leg,
hash brown, crisp kale, oyster mushroom, madeira cream

salt baked crapaudine beetroot, ⑤
siracha, wild rice, edamame beans, chicory

butter roasted king oyster mushroom, ✓
smoked aubergine, salt baked celeriac, pearl onion, truffle

side dishes 6.00

pear and port braised red cabbage
confit la ratte potatoes, garlic, parmesan
creamed brussels sprouts, pancetta
pigs in blankets

desserts

apple tarte tatin for 2 to share (please allow 25 minutes)
pedro ximenes, tahitian vanilla ice cream

dark chocolate tonka moelleux,
pistachio ice cream, blackberry, almond florentine

blackberry crumble soufflé,
almond sorbet, blackberry and white chocolate sauce

coconut set cream, (V)
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

cheese selection,
3 cheeses from our cabinet

coffee, tea & sweet treats 5.50

kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs, stickys & after dinner cocktails

please ask to see a bar list for our full selection of after dinner drinks