

sunday lunch

sample menu

3 courses 38.50 | 2 courses 32.00

for the little ones...

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

millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters
9.95

pomegranate royale

pomegranate liqueur, champagne, molasses & seeds
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 | (V) = dishes suitable for Vegans

starters

torched south coast mackerel,
compressed cucumber, sumac, yogurt, gala melon

smoked ham and mustard pressing,
creamed tomato, celeriac rémoulade, lovage

hand dived orkney scallops,
pesto, girolles, broad beans, feta, preserved lemon

confit rabbit leg,
roast saddle, poached apricot, english gem, coronation dressing

hen of the woods, ⑤
wild garlic and pinenut dressing, soused shallots

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

main courses

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

roast loin of pork,
dripping roast potatoes, crushed 'neeps', cauliflower cheese,
roasted onion, yorkshire pudding, apple sauce

herb crusted plaice,
asian summer slaw, spiced red lentils, coconut and kafir

roast suffolk chicken,
english gem, anchovy and tarragon emulsion, aged parmesan

butter roasted summer squash, ⑤
smoked red pepper, aubergine, tenderstem, spiced 'salsa verde'

panko breaded cauliflower, ✓
crisp capers, dill yogurt, pickled cucumber, english pea, curry sauce

side dishes 5.00

red pepper and apricot couscous, feta
crispy potato, truffled mayonnaise, caramelised onion
green beans, confit shallot, red wine vinegar

desserts

elderflower panna cotta,
macerated high low strawberries, honeycomb, pistachio

roast banana and lime parfait,
black sesame ice cream

raspberry soufflé,
sorbet, vanilla custard

coconut set cream, ⑤
'honeycomb', rum pineapple, raisins, mango and passion fruit sorbet

cheese selection,
3 cheeses from our cabinet

coffee, tea & sweet treats 5.5

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