

Sunday Lunch Menu

Chef Michael Bright



Starter

PEA & ASPARAGUS SOUP

TRUFFLE OIL, BREAD & BUTTER

£7

BRUSCHETTA

GOATS CHEESE, RED ONION MARMALADE, ROCKET

£7.5

SMOKED MACKEREL & HORSERADISH PATE

ROCKET, LEMON, CROSTINI

£8.5

MARBLED BEEF CECINA

PICKLED GHERKINS, MUSTARD, CAPERS

£10

Main

ROASTED-SIRLOIN OF BEEF

CELERIAC PUREE, YORKSHIRE PUDDING, ROASTED POTATOES & BUTTERNUT SQUASH, CHAMP & SEASONAL VEGETABLES,, THYME JUS

£20

ROASTED CHICKEN BREAST

CELERIAC PUREE, YORKSHIRE PUDDING, ROASTED POTATOES & BUTTERNUT SQUASH, CHAMP & SEASONAL VEGETABLES,, THYME JUS

£19

TWICE ROASTED BELLY PORK

ASIAN SALAD & DRESSING, RICE NOODLES, PICKLED GINGER

£20

MOROCCAN-STYLE VEGETABLES & CHICKPEA TAGINE

FENNEL & ORANGE SALAD, GARLIC BREAD

£19

GRIDDLED CHICKEN BREAST & BACON CAESAR SALAD

GARLIC CROUTONS, SHAVED PARMESAN // AVOCADO & ROASTED CASHEW NUTS (VE)

£20

ROASTED SALMON FILLET

MINTED NEW POTATOES, PEA & ASPARAGUS SALAD, SAUCE VIERGE

£22

Dessert £8.5

STRAWBERRY & RASPBERRY PAVLOVA

SWEETENED VANILLA MASCARPONE CREAM

CHOCOLATE FUDGE CAKE

MOCHA SAUCE & SALTED CARAMEL ICE CREAM

LEMON & LIME POSSET

ORANGE GEL, SHORT-BREAD BISCUIT*

CHEESE BOARD

SELECTION OF 3 CHEESES, SPICED TOMATO CHUTNEY, FRUITS, NUTS, BREAD
(£3.5 SUPPLEMENT)

Please speak to a member of the team for any allergies/ dietary requirements

10% discretionary service charge is added to the bill, please notify the team if you do not wish to pay it