



Sunday lunch

3 Courses £28.95

2 Courses £24.95

Aperitif

Gin & Tonic of the Week - £6.80

Rhubarb & ginger fizz - £8.50

Raspberry Crush - £8.50

Bloody Mary - £7.50

Vesper Martini - £8.50

Starters

Smoked haddock fishcake, curried tartare, fried egg

(Chenin Blanc, Neil Joubert Byter 2017 £5.25/175ml)

Heirloom heritage tomato, mozzarella, aubergine, green olive tapenade

(Pinot Grigio, Castel Firmian, Mezzacorona 2016 £6.40/175ml)

Jumbo quail breast, confit leg, poached plum, raspberry vinegar jus

(Riberl Roble 2016 £6.80/175ml)

Smoked salmon, horseradish cream, pickled beetroot

(Cotes de Provence Rose, Saint Roch-les-Vignes, France 2016 £8.00/175ml)

Wild mushroom and truffle velouté, cheese croquette, quail egg, parmesan

(Bolney Bubbly NV, Bolney estate £7.20/flute)

Heritage beetroot, aubergine ketchup, avocado, goats curd

(Bodegas Valdemar, White Rioja £5.70/175ml)

Mains

Roast rump of beef, all the trimmings

(Zinfandel, Sebastiani, 2014 £30.95/ £39.00/750ml)

Braised shoulder of venison, all the trimmings

(Chassagne Montrachet Les Chenes, Philippe Colim 2014 £49.95/750ml)

Chicken suprême, all the trimmings

(Pietra Bianca chardonnay 2015 £42.95/750ml)

Roast loin of pork, all the trimmings

(Babylon's Peak Shiraz/Carignan, Paardeberg Swartland £34.00/750ml)

Braised shoulder of lamb, all the trimmings

(Old Vine Garnacha Bodegas Ignacio Marin 2012 £32.95/750ml)

Roasted baby cauliflower, grilled Halloumi, celeriac, salsify, Gran Moravia

(Saint Marc, Unoaked Chardonnay 2015 reserve £25.50/750ml)

Fillet of sea bream, crushed potato, hispi, cockle & parsley butter

(Sauvignon blanc, Mt. Holdsworth 2017 £29.50/750ml)

Fillet of cod, spinach, chorizo, saffron potato, coconut & lemongrass broth (£3.00 supplement)

(Menetou Salon, Cotes de Morogues 2015 £36.90/750ml)

Desserts

Cinnamon and Orange panna cotta, honeycomb, blood orange sorbet

(Buitenverwachting 1769 Noble late harvest 2015 £7.80/50ml)

Apple tart tatin, cinnamon ice cream

(Akashi-Tai Japanese plum infused sake £4.50)

Dark chocolate pave, honeycomb, blackberry sorbet

(Plantation rum 20th Anniversary £9.00/35ml)

Sticky toffee pudding, toffee sauce, vanilla ice cream

(Pedro Ximenez Colosia Sherry £5.00/50ml)

Cheese board, crackers, chutney (£5.00 supplement)

(Ferreira 20Yo Tawny Port £8.90/50ml)

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise