



## Sunday lunch

3 Courses £26.95

2 Courses £23.95

### Aperitif

Gin & Tonic of the Week - £6.80

Rhubarb & ginger fizz - £8.50

Negroni - £8.50

Bloody Mary - £7.50

Vesper Martini - £8.50

### Starters

Smoked salmon, white crab meat, burnt orange, seaweed mayo (£4.00 supplement)

*(Lapostolle Le Rose £5.70/175ml)*

Pea & mint soup, cheese croquette, black pudding

*(Sauvignon Touraine 2016, Domaine du Haut Perron £6.90/175ml)*

Cep & wild mushroom risotto, poached hen's egg, Gran Moravia foam

*(Gavi Di Gavi del commune di Gavi, La Contessa £6.90/175ml)*

BBQ mackerel, pickled beetroot, horseradish cream, watercress

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

Heritage beetroot, goats cheese, aubergine, green olive tapenade

*(Saint Marc unoaked Chardonnay £5.70/175ml)*

Jumbo quail, confit leg, bubble and squeak, poached plum, quail egg

*(Bodegas, Riberal Roble £6.80/175ml)*

### Mains

Roast rump of beef, all the trimmings

*(Masi Corbec Corvina Malbec 2013 Tupungato £39.00/750ml)*

Braised shoulder of pork, all the trimmings

*(Sabllet 2014 Rhone, Domaine de Boissan £34.50/750ml)*

Braised shoulder of lamb, all the trimmings

*(Old vine Garnacha, 2012, Bodegas Marin £32.95/750ml)*

Spiced chicken suprême, all the trimmings

*(Vouvray La Vigne des Sablons, 2014 £32.95/750ml)*

Grilled Halloumi, peas, courgette, green sauce

*(Minius, Godello £29.95/750ml)*

Fillet of bream, crushed potatoes, baby gem, cockle butter (£4.00 supplement)

*(Sauvignon Blanc, Mt Holdsworth, 2016 £29.50/750ml)*

### Desserts

Apple tart tatin, cinnamon ice cream

*(Akashi Tai 'plum infused sake' £6.80/50ml)*

Bramley apple & mixed berry crumble, vanilla Anglaise

*(Moscatel Setubal £7.80/50ml)*

Orange & cardamom panna cotta, honeycomb, raspberry sorbet

*(La Fleur D'Or, Sauternes 2013 - £7.80/50ml)*

Chocolate cremeaux, pistachio ice cream

*(Chanbord Raspberry liqueur £4.00/35ml)*

Cheese board, crackers, chutney (£5.00 supplement)

*(Ferreira 20Yo Tawny Porto £6.90/50ml)*

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