



## Sunday lunch

3 Courses £37.95

2 Courses £31.95

### Starters

Lohmann Brown Poached Egg, Wild Mushroom Veloute  
Chenin Blanc, Kleinkloof £5.25/175ml

Nutbourne Tomato, Truffle Whipped Feta, Apple & Celeriac Dressing  
Viura Verdejo, Conde Valdemar, Rioja Blanco £5.70/175ml

Heritage Beetroot, Labneh, Pecan Satay, Grapefruit  
Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml

Knell's Farm Asparagus, Fried Egg, Seaweed & Peppercorn Butter  
Buitenverwachting, Sauvignon Blanc £7.45/175ml

Loch Duart Smoked Salmon, Hummus, Aubergine, Miso, Avocado  
Calafuria Rose, Puglia, Tormaresca £8.00/175ml

### Mains

Roast Beef, All The Trimmings  
Privada, Malbec, Cabernet Sauvignon, Merlot £39.00/750ml

Roast Romney Marsh Lamb Shoulder, All The Trimmings  
Torcicoda Primitivo £30.95/750ml

Roast Pork Loin, All The Trimmings  
Morande Merlot Reserva £26.90/750ml

Corn Fed Chicken, All The Trimmings  
Sabazio, Rosso di Montepulciano £32.50/750ml

Jerusalem Artichoke & Baron Bigod Pithivier, Broccoli, Asparagus, Turnip, Spinach (V)  
Chablis 1er Cru, Vau Ligneau £49.50/750ml

Fillet of Hake, Wye Valley Asparagus, Mussels, Bagna Cauda  
Grüner Veltliner, Bodega Norton, 2018 £36.90/750ml

### Extras

Jus £5.00

Roast Potatoes £5.00

Mixed Greens £5.00

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