



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, Kleinkloof 2017 £5.25/175ml)

Heirloom heritage tomato, burrata, aubergine, green olive tapenade
(Pinot Grigio, Castel Firmian, Mezzacorona 2018 £6.40/175ml)

Smoked salmon, avocado puree, pickled beetroot
(Cotes de Provence Rose, Saint Roch-les-Vignes, France 2018 £8.00/175ml)

Cep mushroom velouté, cheese croquette, quail egg, parmesan
(Bolney Bubbly NV, Bolney estate £7.20/flute)

BBQ mackerel, horseradish cream, fennel salad
(Bodegas Valdemar, White Rioja £5.70/175ml)

Surrey beef fillet carpaccio, lobster, truffle mayo, turnip, pumpernickel (£6.00 supplement)
(Brouilly, Chateau de la Perriere 2018 £7.50/175ml)

Mains

Roast rump of beef, all the trimmings
(Corbec, Corvina/Malbec, Masi Tupungato 2015 £39.00/750ml)

Chicken suprême, all the trimmings
(Pietra Bianca chardonnay 2015 £42.95/750ml)

Braised shoulder of pork, all the trimmings
(Sabazio, Rosso di Montepulciano, La Braccasca 2017 £32.50/750ml)

Braised shoulder of lamb, all the trimmings
(Old Vine Garnacha Bodegas Ignacio Marin 2012 £32.95/750ml)

Roasted cauliflower, grilled halloumi, celeriac, salsify, Gran Moravia
(Saint Marc, Unoaked Chardonnay 2015 reserve £25.50/750ml)

Fillet of hake, mussels, chorizo, saffron potato, coconut & lemongrass broth (£3.00 supplement)
(Menetou Salon, Cotes de Morogues 2015 £38.90/750ml)

Fillet of halibut, Knell's Farm asparagus, Monks beard, cockle & dulse butter (£6.00 supplement)
(Gruner Veltliner, Peter Schweiger £38.90/750ml)

Desserts

Orange posset, hazelnut sable, blackberry & liquorice sorbet
(Bolney Bubbly, NV £7.20 / flute)

Apple tart tatin, malt ice cream
(Akashi-Tai "plum infused Sake" £4.80/50ml)

Hazelnut & white chocolate delice, strawberry and lovage sorbet
(Bramley & Gage Raspberry Liqueur £4.00/50ml)

Sticky toffee pudding, toffee sauce, vanilla ice cream
(Pedro Ximenez Nectar £7.80/50ml)

Cheese board, crackers, chutney (£5.00 supplement)
(Ferreira 20Yo Tawny Port £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