



## Sunday lunch

3 Courses £28.95

2 Courses £24.95

### Starters

Smoked Haddock Fishcake, Cape Malay, Fennel Remoulade, Fried Egg  
Chenin Blanc, Kleinkloof £5.25/175ml

Heritage Tomato, Mozzarella, Globe Artichoke, Gordel Olive  
Pinot Grigio, Castel Firmian, Mezzacorona £6.40/175ml

Smoked Salmon, Pickled Cucumber, Ricotta, Pumpernickel  
Cotes de Provence Rose, Saint Roch-les-Vignes, France £8.00/175ml

Wild Mushroom & Truffle Velouté, Cheese Croquette, Quail Egg, Gran Moravia  
Bolney Bubbly NV, Bolney estate £7.20/flute

Dry Aged Beef Carpaccio, Tunworth, Turnip, Truffle Mayo, Nasturtium (£4.00 supplement)  
Brouilly, Chateau de la Perriere 2016 £7.50/175ml

Jumbo Quail Breast, Confit leg, Carrot Puree, Raspberry Vinegar Jus  
Riberol Roble, Ribera del Duero £6.80/175ml

### Mains

Roast Rump of Beef, All The Trimmings  
Corbec, Corvina/Malbec, Masi Tupungato 2016 £39.00/750ml

Chicken Suprême, All The Trimmings  
Buitenverwachting Chardonnay, Constantia, 2018 £46.50/750ml

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

Confit Creedy Carver Duck Leg, All The Trimmings  
Hush Heath Pinot Noir 2018 £39.90/750ml

Grilled Halloumi, Cauliflower, Salsify, Gran Moravia  
Saint Marc, Unoaked Chardonnay 2017 reserve £25.50/750ml

Fillet of Hake, Mussels, Chorizo, Gnocchi, Spinach, Curried Broth (£3.00 supplement)  
Menetou Salon, Cotes de Morogues 2016 £36.90/750ml

Fillet of Halibut, Asparagus, Monks Beard, Cockle Butter (£6.00 supplement)  
Gruner Veltliner, Norton, Finca Colonia £36.90/750ml

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

## Dessert & Cheese

Orange Posset, Blackberry & Licorice Sorbet  
(Bolney bubbly, NV £7.20/flute)

Apple Tart Tatin, Malt Ice Cream  
Akashi Tai “plum infused Sake” £4.80/50ml  
Passionfruit Cremeaux, Lemon Cake, Strawberry & Lovage Sorbet  
(Bolney Bubbly Rose Cuvee £7.90/Flute)

White Chocolate & Hazelnut Delice, Bakewell Cherries, Cherry Sorbet  
(Buitenverwachting 1769 Noble late harvest 2015 £7.80/50ml)

Sticky Toffee Pudding, Vanilla Ice Cream  
(Pedro Ximenez Nectar £7.80/50ml)

Five British Cheeses £5.00 Supplement  
Crackers, Sourdough, Chutney, Cornichon, Membrillo

Lord London Golden Cross  
Winterdale Shaw Brighton Blue  
Tunworth

### Cognac & Armagnac

Cognac X.O. Montifaud £8.50/35ml

Armagnac 1986 £9.00/35ml

Baron de Sigognac 10yo £5.40/35ml

### Port

Quinta da Leda Vintage 1999

£8.90/50ml

Ferreira Porto 20Yo Tawny £6.90/50ml

### Rum

Ron Barcelo 30<sup>th</sup> Anniversary

£12.50/35ml

Diplomatico Reserva Exclusiva

£9.50/35ml

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### Whisky

Edradour Distillers edition £6.20/35ml

Nikka £8.95/35ml

Laphroaig 10 £5.80/35ml

Highland Park 12Yo £4.90/35ml

### Liqueur

Saliza Amaretto £4.95/35ml

Baileys £4.95/35ml

Cointreau £4.95/35ml

Kahlua £4.95/35ml

### After dinner Cocktails £8.95

Espresso Martini

Strawberries & Cream Martini

Raspberry Crush

Meghan & Harry's Lemon Elderflower

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