

Please note this is an example menu. Dishes can change on a daily basis.

### Sunday Lunch Menu

Selection of House Breads 2 per portion

#### Starters

Celeriac Veloute, Salt Baked Celeriac, Chestnuts, Truffle	9
Beetroot, Blue Cheese Royale, Savoury Granola and Red Chicory	9
Braised Oxtail and Pearl Barley Risotto, Pigeon Bresaola, Black Truffle	10
Lamb Belly, Pickled Onions, Salsa Verde and Carrot	10
Cured and Smoked Salmon, Kohlrabi, Pumpernickel and Caviar	10
Chicken Liver Parfait, Fig and Pear Chutney, Toasted Brioche	10
Sea Trout, Crab Quinoa, Mooli, Radish and Salsify	11

#### Mains

Gnocchi, Sorrel, Baby Courgette, Wild Mushrooms and Minestrone Broth	18
Guinea Fowl and Bacon Pie with Mash and Gravy	22
28 Day Aged Rump of Beef, Roast Potatoes, Mixed Vegetables, Yorkie and Gravy	24
Roast Partridge, Confit Leg, Celeriac, Chervil Roots and Hazelnuts	23
Pork Belly, Jerusalem Artichoke, Roast Quince and Kale	24
Roasted Cod, Crispy Cheek, Sea Vegetables and Cauliflower	25
Cornish Sea Bream, Red Pepper Purée, Tempura Mussels, Chargrilled Broccoli	25
Goose Breast, Leg Hash, King Oyster, Date Purée, Lentils	26

#### Side Dishes

Mash	4
Sprout Tops with Bacon	4
Roasted Roots with Beer Reduction	4
Leaf Salad with House Dressing	4
Chips with Truffle Mayonnaise	5

#### Desserts

Chestnut Crèmeux and Sablé Breton with Mandarin Sorbet	9
Treacle Steamed Pudding, Nutmeg Custard, Lime Ice Cream	9
Brillat-Savarin Cheesecake, Apple Purée, Blackberry Sorbet	9
Macadamia Mousse, Date Pudding, Pineapple and Tarragon	9
Pain d'épices Chocolate Mousse, Salted Caramel Ice Cream	9
Pear Frangipane, Champagne Sorbet and Thyme	9
Orange Soufflé with Cranberry Sorbet	12

A Selection of British and Irish Cheeses (4 pieces)	14
Additional pieces	3.5 each

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.

If you require information regarding the presence of allergens in any of our food, please ask your server.