

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

**Sunday Lunch Menu**

**Pre Starters/ Snacks**

Nocellara Olives	2
Crispy Ham Hock Croquettes with Mustard Ketchup	4
Deville Whitebait, Roast Garlic Mayonnaise	4
Scotch Egg	4

**Starters**

Heritage Tomatoes, Laverstoke Park Mozzarella, Fennel and Black Onion Seed Cracker	10
Chicken Terrine, Crispy Skin, Sweetcorn and Baby Spring Vegetables	10
Cured Salmon, Greek Yoghurt and Sea Herbs	10
Duck Liver Parfait, Salt and Vinegar Peanuts and Toasted Brioche	10
Pan Fried Wood Pigeon, Carrot, Cumin and Coriander Crumb	10

**Mains**

Roasted Cauliflower, Hazelnut Crumble and Golden Raisin Verjus	17
Stone Bass, Braised Fennel, Jerusalem Artichoke and Seaweed Dressing	19
Roast Pork Loin, Apple Puree, Roast Potatoes and Mixed Vegetables	22
28 Day Aged Sirloin of Beef, Roast Potatoes, Mixed Vegetables with Yorkshire Pudding	25
Roasted Halibut, Clams, Peas, Broad Beans and Clam Sauce	27

**Side Dishes**

Chips with Truffle Mayonnaise	5
New Potatoes with Herb Butter	4
Hispi Cabbage with Bacon and Almonds	4
Green Leaf Salad with House Dressing	4
Bobby Beans with Black Garlic Mayonnaise	4

**Desserts**

Summer Berry Mille-Feuille, Lemon Balm and Blackberry Sorbet	8
Melon Parfait, Lime Sorbet and Gingerbread Crumb	8
Dark Chocolate Tart, Coffee Ice Cream, Chocolate Shard	8
Peach Soufflé with Clotted Cream Ice Cream	11
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.