



## **Sunday Lunch**

Baked bread & salted butter for the table **3**

Marinated olives **4.5**

### To Begin

Courgette & brie soup, almonds, garlic oil (v)

Pickled mackerel, buckwheat & whipped cods roe

Thai chicken salad with peanuts & sesame

Masala chicken terrine, mango gel & tea soaked sultanas

Ham hock croquette, kohlrabi remoulade & burnt apple (**£1 supp**)

### For Main

Roast supreme of chicken

Roast loin of pork

Roast sirloin of beef

*The above come with roast potatoes, cabbage, carrots, parsnips, cauliflower cheese & Yorkshire pudding.*

Caramelised onion & blue cheese suet pudding, pot roast red cabbage with truffle cream sauce (v)

Pan seared chalk stream trout with smoked mussels & soft herb risotto

**Two courses for £24.95 or three for £29**

PTO for Pudding!

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team



### For Pudding

Gypsy tart with pistachio ice cream  
 Passionfruit & chocolate delice, yoghurt sorbet  
 Lemon cheesecake & lemon sorbet  
 Sticky toffee pudding with vanilla ice cream  
 Selection of Artisan cheese (**£3 supp.**)

### Pudding Wine & Port

Royal Tokaji 'Late Harvest' 2016	100ml - <b>7.5</b> / 50cl Bottle <b>30</b>
Banyuls 'Robert Pages'	100ml - <b>8.5</b> / 50cl Bottle <b>34</b>
Port Reserva, Ramos Pinto N.V.	100ml - <b>5.5</b> / Bottle <b>28</b>
Taylor's Late Bottled Vintage Port 2011	100ml - <b>6</b> / Bottle <b>30</b>

### Coffees & Teas

Americano	<b>3</b>	Espresso	<b>3 / 4</b>
Cappuccino	<b>3.5</b>	Latte	<b>3.5</b>
Flat White	<b>3.5</b>	Macchiato	<b>3.5</b>
Irish / Liqueur Coffee	<b>7</b>	Selection of Teas	<b>3</b>

### Armagnac, Calvados & Cognac

Martell VS ***	<b>3.7</b>
Boulard La Cuvee Vincent Calvados	<b>3.7</b>
Janneau VSOP Armagnac	<b>5.7</b>
Remy Martin VSOP	<b>6.8</b>
Chateau de Pellehaut Armagnac	<b>5.8</b>
Hine Fine Champagne	<b>6.7</b>
Courvoisier XO	<b>12</b>
Remy Martin XO	<b>18</b>

### Whisky

Jameson	<b>3.4</b>
The Famous Grouse	<b>2.8</b>
Chivas Regal 12	<b>5</b>
Glenmorangie Original	<b>5.8</b>
Jura Origin	<b>6</b>
Laphroaig 10 y.o.	<b>7.2</b>
Dalwhinnie 15 y.o.	<b>8.1</b>
Haig Club	<b>7.6</b>
The Balvenie DoubleWood	<b>15</b>

Unless stated otherwise, spirit prices are for a 35ml measure, 25ml/50ml is available.

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