



Sunday Lunch

(N.B. this is a sample menu as it changes weekly)

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

Marinated olives **4.5**

To Begin

Carrot & coriander soup with crisps & creme fraiche (v)

Tempura soft shell crab with shredded cucumber & wasabi (**£2 supp.**)

Smoked haddock fish cake, poached duck egg & hollandaise

Ham & cornichon terrine with pineapple chutney and brioche

Chicken & chestnut salad with serrano ham & walnut

For Main

Roast sirloin of beef

Roast supreme of chicken

Roast belly of pork

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

Pan fried cod loin with black pasta, lemon & samphire

Leek & smoked applewood suet pudding, baby carrots, carrot puree, braised chicory with a chive & hazelnut cream sauce (v)

Two courses for £27.00 or three courses for £30.00

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

Plum bakewell with roasted almond ice cream
 Chamomile panna cotta & coconut sorbet
 Sticky toffee sponge with lotus biscoff ice cream & oat crum
 Passionfruit and chocolate delice, dulce de leche & yoghurt sorbet
 Selection of artisan cheese (**£3 supp.**)

Pudding Wine & Port

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

Coffees & Teas

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

Armagnac, Calvados & Cognac

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

Whisky

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

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

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