



## SUNDAY MENU

1 Course £22 | 2 Courses £28 | 3 Courses £34  
(£4 Supplement for Beef or Lamb)

### SNACKS & NIBBLES

**Marinated Olives** (v) - £5.50

**Caramelised Onion & Rosemary Focaccia**, Sundried Tomato & Basil Butter (v) - £5.50

**Wagyu Beef Carpaccio**, Yakiniku Dressing - £6

### STARTERS

**Beef Cheek Arancini**, Caramelised Onion Emulsion

**Ratatouille Tart**, Smoked Aubergine Espuma, Aubergine Caviar (vg)

**Thai Fishcakes**, Sauce Gribiche

### MAINS

*Choose From*

**Cornfed Chicken Supreme | Sirloin of Beef | Lamb Rump | Salt Baked Celeriac** (v)

Served with Confit Garlic & Thyme Mash, Beef Dripping Yorkshire Pudding  
(not included with veggie option), Roast Potatoes, Honey Glazed Carrots & Gravy

### DESSERTS

**Eat & Neat:** Meringue Dome, Grenadine Shard, Compressed Elderflower Strawberries, Basil & Lime Jelly (v)

**Chocolate Delice**, Pickled Cherry Gel, Honeycomb, Milk Ice Cream (v)

**Orange Polenta Cake**, Compressed Clementines, Basil, Blood Orange Sorbet (vg)

**Selection of Ice Cream or Sorbet:** Salted Caramel, Vanilla, Chocolate, Raspberry Sorbet

### SIDES

**Triple Cooked Chips | Skinny Fries | House Salad | Beer Battered Onion Rings | Pommes Anna**  
**Orange & Honey Glazed Heritage Carrots | Garlic Field Mushrooms | Dukkah Spice Buttered Kale\*** | £5.50 Each

**Truffle & Parmesan Fries** | £6.50

(V) - Vegetarian | (VG) - Vegan | \*Contains Nuts

Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!  
**Discretionary** 10% service charge added to all tables and distributed to all staff. Gift vouchers available!

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KITCHEN & CELLAR

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