



SUNDAY LUNCH MENU

12^{noon} - 7^{pm} | Sunday

1 COURSE £13 | 2 COURSE £16 | 3 COURSE £19

TO START

HOMEMADE SOUP

Artisanal bread (v)

CHICKEN LIVER PÂTÉ

Wholemeal toast, sweet onion compote

ROASTED AUBERGINE HUMMUS

Crudités & Grissini (ve)

SMOKED SALMON

Lemon & caper dressing, artisanal bread

TO FOLLOW

ROAST SIRLOIN OF BRITISH BEEF + £2

LEMON & THYME ROASTED CHICKEN

GRILLED HERB POLENTA (v)

FENNEL & LEMON - INFUSED FISH OF THE DAY

All main courses are served with roast potatoes,
steamed greens, carrot & swede puree, cauliflower cheese

TO FINISH

GRAPEFRUIT PANACOTTA

HOMEMADE ICE CREAM

APPLE TART WITH SALTED CARAMEL ICE CREAM

ENGLISH CHEESES

Vegan (ve) Vegetarian (v) Allergen information is available upon request.

All weights stated are prior to cooking.

Please note that a discretionary 10% service charge will be added to your bill.