

## Sunday Lunch Menu

### Starters

Rose veal tartare, crispy herbs, smoked tuna

Westcombe Cheddar soufflé, Charlotte potato, smoked butter (v)

Parsley soup, braised rabbit leg, crispy onions

Dorset crab macaroni, chicken broth, lovage

Crispy oxtail pancake, native lobster, tartare sauce (£10 supplement)

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### Mains

Roast Sutton Hoo chicken, potato, watercress, truffle, bread sauce

Roast sirloin of Hereford beef, horseradish and apple, Yorkshire pudding, roast potatoes

Scottish sea trout, charred squid, celeriac and horseradish

Roast garlic risotto, smoked almonds, buttered black trompettes (v)

Beef Wellington, wild mushrooms, truffle, pale ale and honey

Dover sole cooked on the bone, grilled or in brown butter (£15 supplement)

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### Desserts

Caramelised brioche pudding, burnt orange purée, buttermilk ice cream (v)

Whiskey and pecan brownie, praline ice cream

Lemon tart, candied citrus fruit, Earl Grey meringue

Muscovado and thyme pudding, Granny Smith, hazelnut praline ice cream

Selection of British cheeses from the trolley (£12 supplement)

3 courses £79 per person

Wine pairing £55 supplement per person for three courses.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

v - vegetarian

All prices are inclusive of VAT and a discretionary service charge of 15% will be added to the bill. Please inform our team should you have any dietary requirements or if you would like to view our allergen, vegan or vegetarian menus. Please note some of the cheeses served are unpasteurised.

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